# Blancobent UF 

Highly pure powder bentonite for crossflow filter systems

## Product Description

Blancobent UF is a highly pure and particularly effective powder bentonite for the stabilisation of beverages during crossflow filtration. Proved for purity and quality by specialized laboratories. Observe national law.

## Aim of Treatment

- Stabilization against proteinaceous and colloidal cloudiness in beverages
- Filtration and stabilisation in one process step
- Reduced bentonite dosage as against conventional bentonites


## Product and Effect

Due to the fineness of the bentonite and the absence of particles $>100 \mu \mathrm{~m}$ this bentonite does not cause any abrasive wear to crossflow membranes. Owing to the defined particle-size distribution it is excellently suitable for direct dosing into hollow fibre membranes. In this way, clarification and stabilisation need only one process step. Purity and high protein adsorbency reduce the dosage as against conventional bentonites.

## Dosage

The stabilizing effect against colloidal haze results from the dosage added and the pH -value present. In general, higher pH -values of the beverages require higher bentonite dosages. Blancobent UF however, can be applied relatively economical also in these cases. Therefore it is advisable to determine exact dosages for the respective medium by pretests. The following guide values apply:

Fruit juice: $35-75 \mathrm{~g} / 100 \mathrm{~L}$
Wine*: 20-200 g/100 L
*According to the German wine law, in Germany not permitted for wine.

## Application

Prior to application, check prepared suspension for off-smell. Slowly strew Blancobent UF into a 8-12-fold water amount under constant stirring. Allow a rest period of 30-60 minutes, then stir again thoroughly. After that, let the bentonite swell for $8-12$ hours. Pour off supernatant and add the prepared bentonite suspension to the juice under thorough mixing to provide for even distribution. The use of warm water facilitates handling.

## Storage

Blancobent UF is a highly efficient adsorbent, thus has to be protected from foreign smells and moisture. Store in a dry and well-ventilated place free from foreign odours. Reseal opened packagings immediately and tightly (airtight). For improper storage and application liability is excluded.

## ERBSLOH

## Product Specification Blancobent UF

Blancobent UF is a highly pure and particularly efficient powder sodium/calcium bentonite. The composition and purity of this bentonite allow wear-resistant and careful application in connection with crossflow filtration systems.

## Analysis:

| Parameter | Method | Conforming values | Nonconforming values |
| :---: | :---: | :---: | :---: |
| colour | visually | whitish to light grey | not corresponding |
| residual moisture | $\begin{gathered} \text { PVS/SOP } \\ 100-110 \end{gathered}$ | 4.0-8.0\% | $\begin{aligned} & <4.0 \% \\ & >8.0 \% \end{aligned}$ |
| pH value | $\begin{gathered} \text { PVS/SOP } \\ 100-102 \end{gathered}$ | 8.0-10.0 | $\begin{aligned} & <8.0 \\ & >10.0 \end{aligned}$ |
| $\begin{gathered} \text { wet screening residue } \\ \quad>45 \mu \mathrm{~m} \\ \geq 100 \mu \mathrm{~m} \end{gathered}$ | $\begin{aligned} & \text { PVS/SOP } \\ & 100-200 \end{aligned}$ | $\begin{aligned} & <0.50 \% \\ & \leq 0.01 \% \\ & \hline \end{aligned}$ | $\begin{aligned} & \geq 0.50 \% \\ & >0.01 \% \\ & \hline \end{aligned}$ |
| soluble sodium in $1 \%$ tartaric acid | $\begin{gathered} \text { PVS/SOP } \\ 100-001 \end{gathered}$ | 0.55-0.85\% | $\begin{aligned} & <0.55 \% \\ & >0.85 \% \\ & \hline \end{aligned}$ |
| soluble calcium in $1 \%$ tartaric acid | $\begin{gathered} \text { PVS/SOP } \\ 100-002 \end{gathered}$ | $\leq 0.50 \%$ | > 0.50 \% |
| soluble iron in 1\% tartaric acid | $\begin{gathered} \text { PVS/SOP } \\ 100-003 \end{gathered}$ | $\leq 0.10 \%$ | > 0.10 \% |
| soluble arsenic in 1\% tartaric acid | graphite-furnace-CS-AAS (annually, 2 random samples) | $\leq 2 \mathrm{ppm}$ | > 2 ppm |
| soluble lead in $1 \%$ tartaric acid | graphite-furnace-CS-AAS (annually, 2 random samples) | $\leq 20 \mathrm{ppm}$ | > 20 ppm |

This bentonite is admitted in the European Union for the treatment of fruit juices and - with the exception of the Federal Republic of Germany - the treatment of wine.

Purity is in conformity with the legal regulations presently in force and OIV
Resolution 11/2003.

