



NaCalit® PORE-TEC

Premium Na-Ca-Bentonit

Product Description

NaCalit® PORE-TEC is the granulated Na-Ca bentonite for highest quality demands in beverage technology.

Bentonite is the preferred method for stabilisation of fruit juice, grape must and wine by adsorbing proteins and other colloids. In combination with silica sol and protein based fining agents bentonite enhance flocculation of such natural fruit components, which may cause later haze. Furthermore the treatment has a positive impact on the sensorial value of beverages and wines.

NaCalit® PORE-TEC is characterised by:

- Easier wettable and suspensible
- More intensive and selective adsorption of proteins and colloids
- Strong clarifying effect, also in problematic cases and when pH-values are high

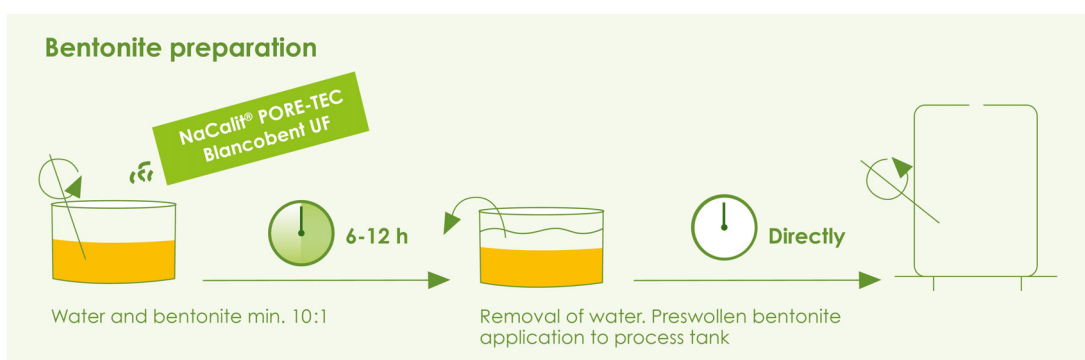
Dosage

Depending on intended effect it is advisable to determine exact dosages for the respective medium by pre-tests. The stabilizing and clarification effect results from pH-value, temperature and turbidity of the treated beverage.

Typical dosage are:

Product	Dosage [g/100 L]
Apple juice	50 - 150
Soft berry juices	100 - 250
Cider	50 - 150
Grape must	50 - 150
Wine	50 - 200

Slowly strew NaCalit® PORE-TEC into a 5 - 10 fold water amount under constant stirring and swell for minimum 4 - 8 hours. Prior to application check prepared suspension for off-flavour. Dilute the pre-swollen suspension with beverage before use and agitate proper.



Storage

Bentonite is very sensitive to odour and moisture. Therefore product must protect against off-flavour and moisture. Protect from moisture and foreign odours. Reseal opened packagings immediately airtight. For improper storage and application liability is excluded.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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