

ACETI BENT

**Specially activated
montmorillonite
Fining of vinegars
with high protein content
Treatment before filtration**

CHARACTERISTICS

ACETIBENT is a bentonite style fining agent with an exceptional clarifying and protein adsorption potential.

The use of **ACETIBENT** is similar to that of bentonite but at much lower dosages: 20 to 50 g/HL.

ACETIBENT is mainly used with difficult cider or white wine vinegars, that that would otherwise require large amounts of bentonite to be treated efficiently.

ACETIBENT provides excellent results with vinegars which are difficult to filter due to their high organic matter content.

DOSAGE

- Average doses: 20 to 50 g/hL.
- 20 g/hL is the minimum dose recommended for vinegars that are already clear or contain small amounts of proteins.
- It is possible to exceed the dose of 50g/hL with vinegars that are very difficult to clarify.
- Due to its high efficiency, treatment with **ACETIBENT** produces a significant amount of lees: expect a volume of around 4% for treatment with 20 g/hL and a settling time of at least 4 days.

INSTRUCTIONS FOR USE

- Sprinkle **ACETIBENT** over water while stirring (1 kg for 25 to 30 L of water).
- Stir again after leaving to stand for 1 to 2 hours.
- Leave it to swell for 12 to 24 hours (at least 4 hours).
- Add this suspension rapidly and vigorously using a metering pump or a **DOSACOL** (fining connection) either during a transfer or pump-over.
- Successful fining depends on pre-swelling and the way in which the fining agent was added.
- It is preferable to allow the lees to settle for a few days before racking or filtration.
- The lees can be recovered and filtered to reduce their volume.
- For use in vinegar making. Use in accordance with current regulations.

PACKAGING

- 25 kg bags

STORAGE

- Store unopened, sealed packaging away from light in a dry, odour-free environment.
- Once opened use rapidly.