



FermoBent® PORE-TEC

Bentonite for time-saving use during fermentation, direct addition

Product description

FermoBent® PORE-TEC is a very loosely granulated, extremely low iron and highly effective bentonite for juice treatment. It can remain in the tank during fermentation and is racked off with the yeast sediment at the end of fermentation. Direct addition facilitates a time-saving working method during the harvest time. Permitted according to current EU laws and regulations. Laboratory tested for purity and quality.

Because it remains in the fermentation medium, it creates an inner surface which leads to even volatilisation of CO₂ during fermentation and thus to an optimised fermentation process. FermoBent® PORE-TEC has extremely low iron solubility. The long contact time between bentonite and the fermentation medium does not cause an increased need for blue fining in wine. The sediment is racked off with the yeast sediment, so there is no need for a separate step.

Intentional porous, spongy surface structure	Benefits of application:
	More thorough and selective adsorption of protein and impurities
	Easy to wet and create a suspension
	Dose can be added directly
Targeted mineral selection	
	Even gentler on the beverage
	For targeted protein adsorption
	Decisive for a clean flavour
	Reacts rapidly
	Short settling time after fermentation
	Optimum level of purity
	Extremely low in iron

Dosage

Intended purpose	Dosage
Varieties and vintages with moderate protein contents	50 - 150 g/100 L
Varieties with high protein contents and pH values	200 - 300 g/100 L

FermoBent® PORE-TEC is added to the fermentation tank before the yeast and yeast nutrient. **Before use the suspension should always be checked to ensure an untainted odour.** The required quantity of FermoBent® PORE-TEC can be added directly to the juice and mixed well. Swelling in five times the volume of water for 4 - 6 hours is optimum. It must be mixed to distribute it evenly. Separate removal of the sediment is unnecessary because the bentonite sediment can be separated off with the yeast at the end of fermentation.

Storage

FermoBent® PORE-TEC is a highly effective adsorption agent. It is therefore very prone to absorption of odours and moisture. This is why the product must always be protected against taint and moisture. Packs which have been opened should be immediately hermetically sealed. No liability can be accepted for improper storage and use.