



INOBENT

White, Rosé

Bentonite for clarification and protein precipitation for secondary fermentation

CHARACTERISTICS

Inobent is a refined bentonite. Its fine particles help remove proteins and colloids, facilitating sedimentation and minimizing lump formation. Inobent has low deproteinization qualities and helps retain necessary elements for secondary fermentation.

RECOMMENDED DOSAGE

Juice	200-1000 ppm	20-100 g/hL	1.7-8.3 lb/1000 gal
Wine	100-500 ppm	10-50 g/hL	0.8-4.2 lb/1000 gal

DIRECTIONS FOR USE

Dissolve Inobent in approximately 20 times its volume of cold water and mix vigorously to avoid any lumps. Allow the mixture to swell for 6 to 12 hours. Add to the juice or wine during a good mixing. Depending upon the wine, an Inobent addition may take up to 7 days to settle.

BENCH TRIAL PREPARATION

Prepare a 1.2% solution of Inobent. Start by mixing 1.2g of Inobent with 80mls of deionized water in a 100ml bottle. Once combined, bring the volume up to 100mls. Allow mixture to stand for 1 hour and agitate well before use.

Bench Trial Recommendations (*Per 100ml bottle*):

<u>Target Addition</u>	<u>g/hL</u>	<u>mL's of 1.2% Lab Dilution</u>
1 lb/1000 gal	12 g/hL	1
2 lb/1000 gal	24 g/hL	2
3 lb/1000 gal	36 g/hL	3
4 lb/1000 gal	48 g/hL	4
5 lb/1000 gal	60 g/hL	5
6 lb/1000 gal	72 g/hL	6
7 lb/1000 gal	84 g/hL	7
8 lb/1000 gal	96 g/hL	8
9 lb/1000 gal	108 g/hL	9

Allow wine samples to settle a minimum of 24 hours before viewing results or running heat stability tests.



PACKAGING and STORAGE

Dated expiration. Store in a dry, well ventilated environment at a temperature between 5-25°C (41-77°F).

Once hydrated, Inobent should not be stored for more than 24 hours.

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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