

Betamin 100

INORGANIC CLARIFYING POLYCOMPOUND TO TREAT MUSTS, WINES AND JUICES

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Allergen free.

Must clarification

High performance montmorillonite and precipitated silica are simultaneously present in Betamin 100. In this way, complex, colloidal proteins, pectin substances and oxidase enzymes can be removed from the must, as well as any suspended sediment.

Betamin 100 action therefore translates into rapid clarification of the mass treated and preservation from enzymatic casse phenomena.

The presence of precipitated silica makes the particles formed be deposited faster and leads to the formation of a more compact dreggy deposit, compared to what would have been obtained using only bentonite.

Wine clarification

Wine clarification using Betamin 100 lowers the contents of metallic ions and therefore the risk of ferric and copper casse are considerably reduced. Particle sedimentation is fast, even when wine is treated.

Betamin 100 is important to eliminate any protein present in white wine, in such a way as to avoid cloudiness and turbidity during storage.

It improves the stability of colouring matter in red wine.

In any case the reduction of pectin, both in the clarification of must and wine treatment, allows the products to be better filtered.

Composition

Montmorillonites in an excellent relationship with the precipitated silica.

Characteristics

Appearance: powder

Colour: beige

Dosage

80-150 g/hl in turbid musts and juices.

50-100 g/hl in wines, depending on the lees level.

How to use

Sprinkle Betamin 100 in water (1:10 ratio) and stir thoroughly.

Rehydrate, preferably overnight, mix thoroughly and add to the mass.

Storage

Store in a cool, dry environment.

Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

Warning

Add Betamin 100 only after enzyme treatment.

Pack sizes

Code 106650 - 25kg bags



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