

Pentagel

ACTIVATED SODIUM BENTONITE

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms. Does not contain allergens.

High performing activated sodium bentonite. This product is suitable for lees removal from musts, wine fining and stabilizing treatment. Pentagel surface is provided with a negative charge making it particularly reactive in presence of substances with an opposite charge, such as proteins, which are absorbed. When the flocculi precipitate, other colloids, like polyphenols and polysaccharides, precipitate as well.

Must treatment

The addition of Pentagel during must clarification allows the elimination of protein complexes, phenolic colloids and partially pectin substances. The use of Pentagel is particularly favorable in the case of the presence of grape rot. The great affinity of this bentonite with proteins allows removing from the must enzymes like laccase and polyphenoloxidase that are responsible for oxidasic casse.

Pentagel can also be used during the alcoholic fermentation. If the product is added during the early fermentative phase it can develop, besides its normal clarifying function, a positive action as fermentation regulator. As a matter of fact, Pentagel can eliminate the phytosanitary residues present in the must, which are harmful for a correct blastomycetic metabolism. It is also a support for the yeast cells so that their distribution within the medium results more homogeneous.

Wine treatment

As regards young wines, Pentagel carries out a simultaneous clarifying and stabilizing function. In white wines, particular importance is given to the absorption of thermolabile proteins that are responsible for the proteic casse. In red wines Pentagel removes the unstable polyphenolic compounds that can precipitate at low temperature conditions. Pentagel does not release anomalous smells and tastes to the wine and moreover it will produce small and compact sediments.

Composition

E 558 Activated Bentonite.

Characteristics

Appearance: pellets.

Colour: grayish.

pH (2%): 9-10

Moisture: < 15%

Calcination Loss: 4,5 - 5,5%

SiO₂: 73,5%

Al₂O₃: 15%

Fe₂O₃: 1,9%

CaO: 0,9%

MgO: 3,5%

Na₂O: 2%

K₂O: 0,6%

Pb: <6 ppm

Doses

20-30 g/hl in must.

10-20 g/hl in wine and other drinks.

Instruction for use

Dissolve Pentagel in water, mixing lightly, in a ratio of 1 kg in 20-25 l of water. Wait about 2 hours and then stir energetically till the jelly mass becomes homogeneous. Let the solution rest about 8-12 hours and stir again before adding it in a fine stream to the mass to be treated.

Storage

If it is kept dry and sealed in its original packing, the product preserves its original characteristics for several years

Notice

If enzyme treatment is applied, add Pentagel only after its completion.

Package

Code 119352 - 2 kg pack

Code 119400 - 10 kg bag



Production plant in San Martino Buon Albergo (VR). Company with Quality, Environment and Food Safety Management System certified by Certiquality according to UNI EN ISO 9001, UNI EN ISO 14001 and FSSC 22000. The information given here corresponds to the current state of our knowledge and is provided without warranty as the conditions of use are the responsibility of the customer. The user is always obliged to respect the national and international legislation in force.

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