

MICROCOL® FT

Natural calcium sodium bentonite for protein stabilisation of wine during crossflow filtration.

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.
In accordance with the current EU regulation n° 2019/934.*

SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

MICROCOL® FT is a calcium sodium bentonite specifically developed for crossflow filtration. Highly purified, it contains very little crystalline silica responsible for membrane abrasion. A defined particle size avoids both filter blockage and residual micro-particles post filtration.

PHYSICAL CHARACTERISTICS

Aspect.....	powder	Al ₂ O ₃ (indicative value) (%)	≈ 22
Colour	light grey	Particle size (%)	< 0.1 on 45 microns
SiO ₂ (indicative value) (%)	≈ 57		

CHEMICAL ANALYSIS

pH at 5%	5 - 10	Sodium (g/kg)	< 10
Humidity (%)	< 12	Lead (ppm).....	< 4
Citric acid neutralisation (mEq/100 g).....	< 250	Mercury (ppm).....	< 1
Breathable crystalline silica (%).....	< 0.3	Arsenic (ppm).....	< 2
Large particles (%)	< 8	Iron (ppm).....	< 600
Calcium & magnésium (mEq/100 g).....	< 100	Aluminium (g/kg)	< 2.5



LAFFORT

l'œnologie par nature

PROTOCOL FOR USE

DOSAGE

- 30 to 80 g/hL (300 to 800 ppm) depending on the protein instability of the wine - refer to protein stabilisation tests.

IMPLEMENTATION

Dissolve **MICROCOL® FT** in roughly 10 times its weight in water, stirring continuously and vigorously for 2 hours. The use of hot water (50°C / 122°F) is recommended to optimise hydration. Leave to hydrate for 12 - 24 hours. Mix vigorously in order to obtain a homogenous preparation before incorporation. Add bentonite via an inline dosing pump just prior to the crossflow filter. Rate of addition is determined by pump flow, concentration of prepared bentonite and chosen dosage.

STORAGE RECOMMENDATION

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.
- Do not use opened packaging.

PACKAGING

15 kg bags.

