ARGILACT®

Food grade soluble casein & montmorillonite.

Substance from cow's milk presenting a potential allergenicity. The use of this product may cause an «allergen» labeling. Please check the legislation in force. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In compliance with the regulation (EC) n° 606/2009.

Physical characteristics

- Aspect: powder
- Colour: white to dead white
- Forms a suspension after swelling
- Swelling in water: 5 to 7 mL/g

Chemical analysis

- SO₂: 0.5 %
- pH at 10%: 9 ± 1
- Humidity: < 12 %
- Potassium: < 4 %
- Arsenic: < 2.5 ppm
- Lead: < 3.5 ppm
- Mercury: < 1 ppm

Oenological use

Properties: treatment of white wines and settling of juices.

Dosage: 60 to 100 g/hL (600 to 1000 ppm) for white wines
       40 to 60 g/hL (400 to 600 ppm) for rosé wines

Preparation: Before use, let a 10 % solution swell in water for 3 hours.
- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 1 hour after preparation.
- Do not use an opened bag.

Storage & optimal date of use

Store in original packaging at room temperature (0 to 22°C), in a dry and odourless room.
Optimal date of use: 2 years after packing date.

Packaging

1 kg bags / 25 kg bags.