MICROCOL Poudre

Natural sodic bentonite in powder. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Enology. In compliance with the regulation (EC) n°606/2009.

General Characteristics

- Aspect: Fine powder
- Colour: Light amber
- Apparent density: compacted: 1.2 g/cm³ env.
- Apparent density: not compacted: 1.0 g/cm³ env.
- SiO₂ (indicative value): 57% env.
- Al₂O₃ (indicative value): 19% env.

Chemical Analysis

- pH (5%): 4.7 - 10
- Humidity: 5 - 15%
- Citric acid neutralisation: < 2.5 eq/kg
- Absorption of the methylene blue: 300 mg/100g
- Large particles: < 8%
- Calcium & magnesium: < 100 meq/100g
- Sodium: < 10 g/kg
- Lead: < 5 ppm
- Mercury: < 1 ppm
- Arsenic: < 2 ppm
- Iron: < 600 ppm

Oenological Use

Properties: Flocculation agent: wine clarification and stabilization.

Dosage: 40 to 100 g/hl (400 to 1000 ppm) according to the content of proteins in the wine (please refer to the lab test analyses of proteicin stabilization)

Preparation: Prepare a 5% solution, mix strongly and leave swell in water before use (check label and commercial sheet for guidance).

Remarks:
- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 12 hours after preparation.

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: 4 years after packing date (not opened bag).
  1 month (if the bag is properly sealed).

Packaging

25 kg bags.