



<b>BENTO.ZERO</b>	2581	<i>BENTONITI</i>
Activated granular bentonite for juice and wine fining ZERO sediment, ZERO waiting, ZERO residues		

<b>Data Sheet</b>	Revision 21.10 Date 7/01/2021
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<b>TECHNICAL SPECIFICATION</b>			
	<b>TECHNIQUES or ANALYTICAL METHOD (*)</b>	<b>LIMIT VALUES (legal or internal)</b>	<b>MEDIUM VALUES (by Quality Control)</b>
Physical state	DC 1.01	granules	granules
Colour	DC 1.02	whitish	whitish
Smell	DC 1.03	neutral	neutral
Montmorillonite	XRD	min 80% (OIV)	86 - 92 %
Inert silica	DC 4.04	Max 8% (OIV)	1 - 3 %
Silicon (oxide)	RX Fluorescence	-	70 - 72 %
Aluminium (oxide)	RX Fluorescence	-	13 - 14 %
Potassium (oxide)	RX Fluorescence	-	1.1 - 1.6 %
Magnesium (oxide)	RX Fluorescence	-	3.0 - 3.5 %
Phosphorus (phosphoric anhydride)	RX Fluorescence	-	0.4 - 0.6 %
Calcium (soluble)	DC 8.04	Max 1%	0.1 - 0.2 %
Sodium (soluble)	DC 8.02	Max 3,5% (OIV)	0.4 - 0.7 %
Iron (soluble)	DC 8.08	Max 600 ppm (OIV)	50 - 100 ppm
Lead (soluble)	DC 8.06	Max 5 ppm (OIV)	3 - 4 ppm
Arsenic (soluble)	DC 8.14	Max 2 ppm (OIV)	0.2 - 0.5 ppm
Dispersibility	DC 4.10	excellent	excellent
pH (5%)	DC 1.05	Max 10	9 - 9.7
Deproteinizing power (OIV)	DC 4.06	min 50%	50 - 60 %
Drying loss	DC 1.06	Max 15%	5 - 10 %

(\*) Methods available on request

<b>CLASSIFICATIONS AND DECLARATIONS</b>	
Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) - Product allowed for the production of organic wine (ann. VIIIbis EC Reg. 889/2008)
Limitations of use	=
Minimum term of conservation	=
Safety Classification (CLP)	Not classified
ADR classification	Not classified
	It does not contain GMOs; it does not come from GMOs
Allergens	Does not contain products of the. II of the EU Reg. 1169/2011
Products of animal origin	none
Kosher certification	Not available
Other statements	This product does not contain nanoparticles and has not been subjected to ionizing radiation. Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

<b>PACKAGING AND STORAGE</b>
Bags of 1 kg (code 2583)
Bags of 15 kg (code 2581)
Keep the product in its whole package in a cool place, away from moisture.