



BENTOLACT S

White, Rosé, Fruit

Formulated for the preventative treatment of must prone to oxidation.

Helps prevent formation of undesirable off-characters

CHARACTERISTICS

Bentolact S is a proprietary IOC blend of soluble casein and bentonite. It is most effective when used early (for example, during cold settling of juice]. Bentolact S can help reduce bitterness associated with heavy press fractions or moldy grapes. The negative charge of bentonite attracts and precipitates positively charged colloidal and protein material which can contribute to off-odors and haze. At the same time the casein will help remove phenolic compounds associated with bitterness and oxidation. Higher dosages may be used for poor quality must.

Bentolact S is supplied in dry form which is easily soluble in water. Ideally it should be mixed in the juice or wine during a pump-over or tank mixing.

RECOMMENDED DOSAGE

| | | | |
|-------|---------------|--------------|----------------------|
| Juice | 200-1000 ppm | 20-100 g/hL | 1.7-8.4 lb/1000 gal |
| Wine | 1000-2000 ppm | 100-200 g/hL | 8.4-16.7 lb/1000 gal |

DIRECTIONS FOR USE

Dissolve in 10 times its weight in cold water and mix vigorously to avoid any lumps. Allow the mixture to stand for 3 hours. Add to the juice or wine during a pump-over or a good mixing. Depending upon the wine, a Bentolact S addition may take up to 7 days to settle

BENCH TRIAL PREPARATION

Prepare a 10% solution of Bentolact S by mixing 10 g of Bentolact S with 80 mL of deionized water in a 100 mL graduated cylinder. Once combined bring the volume up to 100 mL. Allow mixture to stand for 3 hours before use.



Bench Trial Recommendations (*Per 375ml bottle*):

| <u>Target Addition</u> | <u>lbs/1000 gal</u> | <u>mL's of 10% Lab Dilution</u> |
|------------------------|---------------------|---------------------------------|
| 40 g/hL | 3.3 | 1.5 |
| 60 g/hL | 5.0 | 2.3 |
| 80 g/hL | 6.7 | 3.0 |
| 100 g/hL | 8.3 | 3.8 |
| 130 g/hL | 10.8 | 4.9 |
| 160 g/hL | 13.3 | 6.1 |
| 180 g/hL | 15.0 | 6.8 |
| 200 g/hL | 16.7 | 7.5 |

Allow wine samples to settle a minimum of 24 hours before viewing results

PACKAGING and STORAGE

Dated expiration. Store in a dry, well ventilated environment at a temperature below 25°C (77°F). Once hydrated, Bentolact S should not be stored for more than 24 hours.

This information is herein true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

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