

# MICROCOL® FT

Natural calcium 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 regulation (EC) n° 606/2009 and the Food Chemical Codex.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

**MICROCOL® FT** is a calcium 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.

### GENERAL CHARACTERISTICS

Aspect .....	powder	SiO <sub>2</sub> (indicative value) .....	≈ 57 %
Colour .....	light grey	Al <sub>2</sub> O <sub>3</sub> (indicative value) .....	≈ 22 %
Apparent density:		Particle size .....	<0.1% on 45 microns
• compacted .....	≈ 1,2 g/cm <sup>3</sup>		
• not compacted .....	≈ 1,0g/cm <sup>3</sup>		

### CHEMICAL ANALYSIS

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

### 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

- Store in original sealed packages, in a cool dry place (off the floor) in an odour-free environment. Open bags should be immediately hermetically resealed.
- Optimal date of use (unopened bags): 4 years.
- Opened bags well resealed: 1 month.

### PACKAGING

15 kg bags.



CS 61 611 – 33072 BORDEAUX CEDEX – Tél.: +33 (0)5 56 86 53 04 – [www.laffort.com](http://www.laffort.com)

