

MICROCOL POWDRE

Natural sodic bentonite in powder. 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 and the Food Chemical Codex V.

General Characteristics

Aspect	Fine powder
Colour	Light amber
Apparent density : compacted.....	1,2 g/cm ³ env.
Apparent density : not compacted.....	1,0 g/cm ³ env.
SiO ₂ (indicative value).....	57 %
env.	
Al ₂ O ₃ (indicative value).....	19 %
env.	

Chemical Analysis

pH (at 2 %).....	10 approx.	Sodium	< 10 g/kg
Humidity	< 12 %	Lead	< 4 ppm
Citric acid neutralisation	< 2,5 eq/kg	Mercury	< 1 ppm
Absorption of the methylene blue.....	300 mg/100g	Arsenic	< 2 ppm
Large particles	< 8 %	Iron	< 600 ppm
Calcium & magnesium.....	< 100 meq/100g		

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 proteinic 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

1 kg bags (in 15 kg boxes = 15 units x 1 kg) / 5 kg bags (in 25 kg boxes = 5 units x 5 kg) / 25 kg bags.



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