

# ACETI BENT

**Specially activated  
montmorillonite  
Fining of vinegars  
with high protein content  
Treatment before filtration**

## CHARACTERISTICS

**ACETIBENT** is a bentonite style fining agent with an exceptional clarifying and protein adsorption potential.

The use of **ACETIBENT** is similar to that of bentonite but at much lower dosages: 20 to 50 g/HL.

**ACETIBENT** is mainly used with difficult cider or white wine vinegars, that that would otherwise require large amounts of bentonite to be treated efficiently.

**ACETIBENT** provides excellent results with vinegars which are difficult to filter due to their high organic matter content.

## INSTRUCTIONS FOR USE

- Sprinkle **ACETIBENT** over water while stirring (1 kg for 25 to 30 L of water).
- Stir again after leaving to stand for 1 to 2 hours.
- Leave it to swell for 12 to 24 hours (at least 4 hours).
- Add this suspension rapidly and vigorously using a metering pump or a **DOSACOL** (fining connection) either during a transfer or pump-over.
- Successful fining depends on pre-swelling and the way in which the fining agent was added.
- It is preferable to allow the lees to settle for a few days before racking or filtration.
- The lees can be recovered and filtered to reduce their volume.
- For use in vinegar making. Use in accordance with current regulations.

## PACKAGING

- 25 kg bags

## STORAGE

- Store unopened, sealed packaging away from light in a dry, odour-free environment.
- Once opened use rapidly.

## DOSAGE

- Average doses: 20 to 50 g/hL.
- 20 g/hL is the minimum dose recommended for vinegars that are already clear or contain small amounts of proteins.
- It is possible to exceed the dose of 50g/hL with vinegars that are very difficult to clarify.
- Due to its high efficiency, treatment with **ACETIBENT** produces a significant amount of lees: expect a volume of around 4% for treatment with 20 g/hL and a settling time of at least 4 days.