

BPCLARIS®

claris

p

p30

p50

p70

*Bentonite of high purity for clarification
and stabilisation adsorption of proteins in fruit juices*

Claris-p is a calcium bentonite of high purity in the form of a fine powder, primarily intended for clarification and stabilisation adsorption of proteins in fruit juices.

Claris-p30, p-50 and p-70 are combined calcium-sodium bentonites intended for clarification and stabilisation adsorption of proteins in fruit juices.

All of the above products are produced from carefully selected bentonite from our own deposits. They are characterised by a very high content of active mineral montmorillonite (88-92%), extremely low level of soluble Fe (below 0,015%) and solid matters (below 1%).

This very fine powder possesses a large active surface, which facilitates the effects of clarification and stabilisation. All Claris products, in optimal doses, maintain and improve the aromatic properties of fruit juices. They create a very low and compact sediment.

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BPCLARIS[®] *Bentonites of high purity for clarification and stabilisation absorption of proteins in fruit juices*

DIRECTIONS FOR USE

Clariss products must be hydrated prior to their use in fruit juices. Hydration is a very important process in the preparation of Clariss for use, which is achieved by steeping the product into water. The best effect is obtained by using distilled or common water heated to 40-50°C in the initial stage of hydration. The use of distilled water for hydration instead of common water, or particularly hard water, favourably reflects the product efficiency. Clariss may as well be hydrated in common, clear and cold water.

Clariss-p is to be poured in 3-fold quantity of water (1kg Clariss-p into 3 litres of water), by infusing it into a canister filled with water, while mixing it intensively for several minutes until a uniform suspension is obtained. Clariss-p-30 is to be poured in 5 -fold quantity of water, with further procedure as with Clariss-p. Clariss-p-50 is to be poured in 10 -fold quantity of water, by infusing it into a canister filled with half the required quantity of water, while stirring it intensively with a mixer, after which the remaining half of the required amount of water is added and mixed to obtain a uniform suspension. Clariss-p-70 is to be poured in 15-fold quantity of water by infusing it into a canister filled with 1/3 the required quantity of water, while stirring it intensively with a mixer, after which the remaining water is added and mixed to obtain a uniform suspension. The suspension needs to stand still for at least 4-6 hours or optimally for 12 hours in order to reach the best effectiveness. Prior to the moment of its use, the suspension needs to be stirred intensively at least two more times.

Hygienic conditions of hydration are to be minded strictly, and prior to its use, the suspension must be checked to make sure it is unpolluted and with no odour. Prior to adding the suspension into the fruit juice, it may be stirred with a smaller amount of fruit juice to be clarified, in order to obtain a larger quantity of fruit juice. The suspension is poured into the fruit juice, which is then stirred in order to array suspension fully and uniformly.

DOSAGE

According to the results of the test for optimal dosage. The optimal dosage is expected to be 10-30% less than with most competitive products.

CHARACTERISTIC PARAMETERS

	PARAMETER	UNIT	VALUE			
			Clariss-p	Clariss-p30	Clariss-p50	Clariss-p70
1	Montmorillonite	%	88-92	88-92	88-92	88-92
2	C. E. C.	meq/100g	90-120	90-120	90-120	90-120
3	Moisture	%	9-10	9-10	9-10	9-10
4	pH (5g/100ml)		8-10	8-10	8-10	8-10
5	Grit (wet sieve 74 microns)	%	<1	<1	<1	<1
SOLUBLE METALS						
6	Pb	ppm	<5	<5	<5	<5
7	As	ppm	<2	<2	<2	<2
8	Fe	%	<0,015	<0,015	<0,015	<0,015
9	Na	%	<0,2	<0,5	<0,6	<0,8
10	Ca	%	<0,8	<0,8	<0,8	<0,8

PACKAGING

All Clariss products are packed into packages of 1kg and 20kg.

SHELF LIFE AND STORAGE

All Clariss products should be used within 2 years from the packing date. Clariss has distinct absorptive properties and should be kept in sealed original package until its usage. Dark, clean, dry and ventilated rooms are to be used for storage. The product should be kept from contact with moisture and intensive odours. In case of inappropriate storage, the producer bears no liability for the product quality.

QUALITY CONTROL

Clariss products meet all the requirements of the International Oenological Codex (IOC) published by the International Organisation for Vine and Wine (OIV) and are subject to regular quality and health checks in accredited laboratories. BENTOPRODUCT LTD. operates in accordance with ISO 9001:2015, ISO 14001:2015 and ISO 45001:2018, HACCP, while products from the BP Clariss Group also have the Kosher and HALAL certificates.

NOTE: The provided specifications and parameters are not binding for BENTOPRODUCT Ltd. and refer to the results obtained in laboratory conditions with the usual fault tolerance. These tests and obtained results serve primarily to examine the suitability of the product for the given areas of application. No guarantees of the specific characteristics can be derived from the given data and they do not relieve users from the obligation to conduct their own necessary tests. Bentoproduct Ltd does not accept any liability for damages resulting from the inadequate or incorrect application of the product.