

BPCLARIS®

claris

p

p30

p50

p70

*Bentonite of high purity for clarification
and stabilisation adsorption of proteins in wine must and wine*

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 wine must, while it may as well be used in wine.

Claris-p30, p-50 and p-70 are combined calcium-sodium bentonites intended for clarification and stabilisation adsorption of proteins in wine. All of the above products are produced from a 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 wine. 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 wine must and wine.*

DIRECTIONS FOR USE

Claris products must be hydrated prior to their use in wine must and wine. Hydration is a very important process in the preparation of Claris 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 and its effect on the sensory properties of wine. Claris may as well be hydrated in common, clear and cold water.

Claris-p is to be poured in 3-fold quantity of water (1kg Claris-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. Claris p-30 is to be poured in 5 -fold quantity of water, with further procedure as with Claris-p. Claris 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. Claris 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 wine, it may be stirred with a smaller amount of must or wine to be clarified, in order to obtain a larger quantity. The suspension is poured into wine must or wine, which is then stirred in order to array suspension fully and uniformly. Further procedure should be carried out in accordance with recommendations of an oenologist.

CHARACTERISTIC PARAMETERS

	PARAMETER	UNIT	VALUE			
			Claris-p	Claris-p30	Claris-p50	Claris-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
	METALS SOLUBLE (IOC)					
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

HYDRATION AND DOSAGE

	HYDRATION (bentonite/water)	DOSAGE (bentonite/water)
Claris-p	1kg / 3 l water	100 - 150 g/ 100 l
Claris-p30	1kg / 5 l water	70 - 120 g /100 l
Claris-p50	1kg / 10 l water	50 - 100 g / 100 l
Claris-p70	1kg / 15 l water	30 - 90 g / 100 l

PACKAGING

All Claris products are packed into packages of 200g, 1kg, 5kg and 20kg.

SHELF LIFE AND STORAGE

All Claris products should be used within 2 years from the packing date. Claris 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

Claris 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 Claris 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.