

## FINING AGENTS

## RapidBent

### Description

**RapidBent** consists of purified ultra finely milled sodium-calcium bentonite specially designed for cross-flow and ultra-filtration in wine and fruit juice production.

### Properties

Made from purified bentonite, **RapidBent** is a low-abrasion material that protects membranes and pumps in the cross-flow and ultra-filtration process. It is a highly effective clarifying agent and can be used to remove turbidity caused by proteins and colloids.

Bulk density:	0.7–0.8 g/mL
Particle size:	max 0.3% (dry residual on 45m)
Moisture:	10–13%
Deproteinization:	85%

### Use

Filtration/Clarification

### Dosage and Addition

The recommended dose is 50–150 g/hL (5–12.47 lbs/1000 gal).

Bench trials are recommended to ensure appropriate addition rates. Please contact your ATPGroup Enology Products Specialist for the best solution and assistance with the necessary bench trials to ensure appropriate rates.

**RapidBent** cannot be properly slurried because it is based on sodium-calcium bentonite, but can be mixed with water while stirring. For best results dilute **RapidBent** slowly in a 1:20 ratio of cold water and stir vigorously and continuously until a homogeneous suspension is obtained. Allow the gel (mixture or slurry) to rest for 3–6 hours then add to the tank while pumping over, preferably using a metering pump or a Venturi tube. Best results are obtained by adding **RapidBent** to at least half of the volume to be treated. If added by pumping over, circulate at least 1.5X tank volume after addition.

### Storage and Shelf Life

STORE IN A NEUTRAL, ODOR-FREE ENVIRONMENT. Store in original packaging in a cool and dry environment, max 25°C (77°F). Carefully reseal any partial containers. The integrity of the product is guaranteed only if it is stored as indicated in this technical data sheet.

### Packaging

20 kg

Product for enological use only

Non-GMO, allergen free

Please refer to the SDS for safe handling requirements.