



BENTOGREEN

For the preventive treatment of white and rosé must against oxidation and protein instability.



Blend of plant proteins and bentonites

Clarification of must

Treatment against oxidised and oxidisable polyphenols



OENOLOGICAL GOALS

- Eliminates oxidised or oxidisable phenolic compounds from the must
- Limits oxidative browning
- Helps to reduce unstable proteins, thus lowering the risk of protein casse
- Preserves aromatic freshness



DOSAGE

20 to 60 g/hL.

Maximum legal dose according to current European regulations: 125 g/hL



PACKAGING



5 KG



STORAGE

Store unopened, sealed packages away from light in a dry, odour-free environment. Do not allow to freeze. Once opened, use up rapidly.

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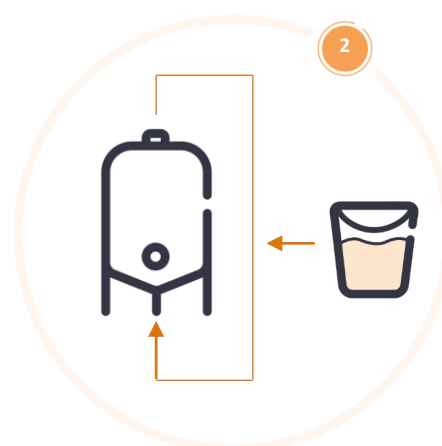
INSTRUCTIONS FOR USE

Pre-dilution and homogenisation



Allow to swell for **2 to 3 hours**, stir again

Incorporation



BENTOGREEN can also be added at the start of alcoholic fermentation;

Precautions for use:

*Product for oenological and specifically professional use.
Use in accordance with current regulations.*