

ARGILACT

Food grade soluble casein & montmorillonite. Raw materials entering into the composition of this product are in compliance with the current International Oenological Codex and the Food Chemical Codex V.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

Physical characteristics

Aspect : powder
Colour : white to dead white
Forms a suspension after swelling
Swelling in water : 5 to 7 mL/g

Chemical analysis

SO ₂	0.5 %	Arsenic	< 2.5ppm
pH at 10%	9 ± 1	Lead	< 3ppm
Humidity	< 12 %	Mercury	< 1ppm
Potassium	4 %	Heavy metals	< 11ppm

Oenological use

Properties : treatment of white wines and settling of juices.

Dosage : 60 to 120 g /hL (600 to 1200 ppm).

Preparation : before use, let a 10 % solution swell in water for 3 hours (check the label and commercial data sheet for guidance).

Remarks :

- Use an inert and clean container.
- Do not mix with other products.
- Use the products within 1 hour after preparation.
- Do not use an opened bag.

Storage & optimal date of use

Store in original packaging at room temperature (0 to 22°C), in a dry and odourless room.

Optimal date of use : **2 years after packing date.**

Packaging

1 kg bags (in 15 kg boxes = 15 units x 1kg) ./ 5 kg bags (in 20 kg boxes = 4 units x 5 kg) ./ 25 kg bags.

Safety



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TECHNICAL DATA SHEET

Check the safety data sheet



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