Wir begleiten
Ihre erfolgreiche
Getränkeherstellung

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Getränkeanalytik

BENTOTEST® according to Dr. L. Jakob

version 04/2007

- rapid determination of the amount of bentonite needed for wine and juices -

- BENTOTEST®-solution for red wine (Nr. 2508) for colorintensive red wines
- BENTOTEST®- solution for white wine (colorless) (Nr. 2509) or strongly neutralized white wines up to bright red wines
- BENTOTEST®- solution for white wine (yellow) (Nr. 2510) for white wine

Preliminary test:

To find out whether bentonite fining is necessary for the drink under investigation, the following preliminary test is carried out:
1 part of BENTOTEST® reagent is added to 10 parts of filtered wine (room temperature!). The addition of 1 part of reagent to 10 parts of drink need only be approximate. In practice, it is easiest to start from the total amount of drink in the flask (about 50cm^3) and to add about 5cm^3 of the BENTOTEST® reagent by means of the measuring beaker provided. In wines in need of bentonite treatment, the drink turns turbid. With a little practice, the amount of bentonite needed can be concluded from the degree of turbidity.

The rule of thumb is as follows:

Slight turbidity:	50 to 100g of bentonite per hectolitre of wine
Medium turbidity:	100 to 250g of bentonite per hectolitre of wine
Extreme turbidity:	250 to 400g of bentonite per hectolitre of wine

To determine the exact amount of bentonite, fining experiments have to be carried out as follows.

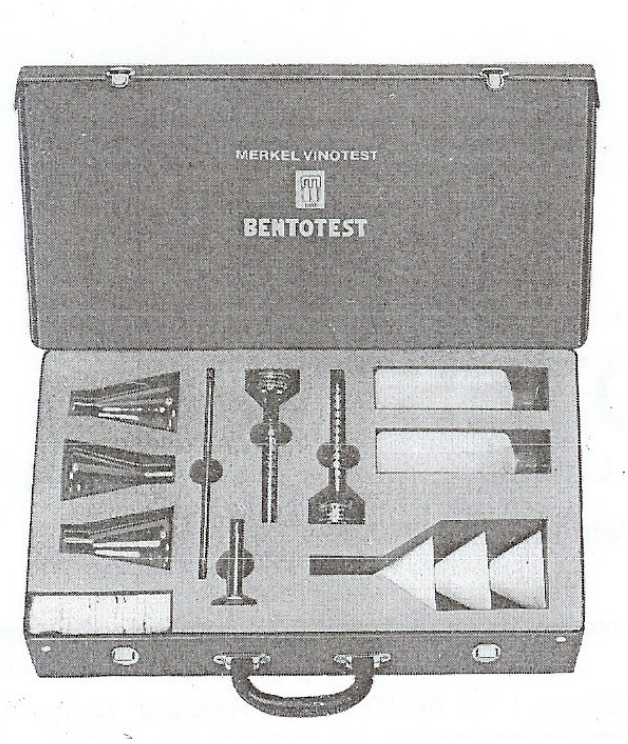
Preliminary fining experiment:

1. Fill the drink from the cellars into the flask up to the O mark.
2. Adjust exactly to the O mark by means of the pipette provided.
3. Vigorously shake the bottle with the bentonite suspension (yellow label).
4. Add the well-mixed bentonite suspension to the drink in the flask in the amount estimated in the preliminary test.
5. Close the flask by placing a thumb over it, and shake for 2-3 minutes.
6. Then filter through BENTOTEST® special folded filters in an Erlenmeyer flask.
7. Add 1 part of BENTOTEST® reagent to 10 parts of filtered wine (follow the instructions in the preliminary test). **The wine is protein-free when no turbidity appears.**

The amount of bentonite needed is obtained most accurately by running 3 fining experiments for each wine or fruit juice with rising amounts of bentonite, and observing the amount which just makes the drink protein-free.

It should be stressed that the bentonite suspension used should always be from the bentonite employed in practical fining in the cellars.

BENTOTEST® equipment and replacement parts



A quick method to determine the Bentonite requirements needed in the fining of wines and juices.

It gives guarantee
through absolutely reliable evidence of the presence of protein, whereby all protein species are comprehended.

It helps in the economizing Betonite
through accurate determination of the required quantity of product needed for the fining.

Fast review
ensuing the fining and before the filling, which is of greatest importance, especially for warm filling.

BENTOTEST® equipment complete in plastic case (Nr. 2500)
includes:
2 Bentotest flasks, 3 Erlenmeyer flasks, 3 plastic hoppers, 1 plastic measuring beaker, 1 pipette, 50 special paper filters, 1 bottle Bentotest-solution, 1 bottle bentonite-suspension, directions for use, all include in a plastic case

Replacement parts:

Bentotest flask	(Nr. 2502)
Erlenmeyer flask	(Nr. 2503)
Plastic hopper	(Nr. 9950)
Plastic measuring beaker	(Nr. 2504)
Pipette	(Nr. 2505)
pack special paper filter (100 piece)	(Nr. 2506)
BENTOTEST®-solution for white wine (colorless), 250 ml	(Nr. 2509)
BENTOTEST®-solution for white wine (yellow), 250 ml	(Nr. 2510)
BENTOTEST®-solution for red wine, 250 ml	(Nr. 2508)
Ca-Bentonite-suspension 250 ml	(Nr. 2511)
Na-Ca-Bentonite-suspension 250 ml	(Nr. 2512)