

ARGILACT®

Food grade potassium caseinate & Natural sodium Bentonite.

Substance from cow's milk presenting a potential allergenicity. The use of this product may cause an «allergen» labeling., please check the legislation in force. Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In compliance with the regulation (EU) n° 2019/934.

Physical characteristics

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

Chemical analysis

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|-----------------------------|-------------------------|
| SO ₂ 0.5 % | Arsenic < 2,5 ppm |
| pH at 10% 7 ± 1 | Lead < 4 ppm |
| Humidity < 12 % | Mercury < 1 ppm |
| | Iron < 460 ppm |

Oenological use

Properties : treatment of white wines and settling of juices.

Dosage : 60 to 100 g/hL (600 to 1000 ppm) for white wines
 40 to 60 g/hL (400 to 600 ppm) for rosé wines

Preparation : Before use, let a 10 % solution swell in water for 3 hours.

- 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 recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
 Optimal date of use (not opened bag) : 2 years.

Packaging

1 kg bags / 25 kg bags.

