

# ENOBENT® K UF

## Purified potassium bentonite for ultrafiltration

### Product description

**Enobent® KUF** is potassium bentonite ultra finely milled especially designed for the fruit juice industry and the use in ultrafiltration plants.

**Enobent® KUF** is a product based on purified bentonite, it is a low abrasion material that protects membranes and pumps in the ultrafiltration process from damage.

**Enobent® KUF** has a high clarifying capacity and can be used to remove turbidity caused by proteins and colloids.

### Specific advantages

The benefits of **Enobent® KUF** are:

- low inert matter content: protects membranes and pumps in ultrafiltration process from abrasion and damage
- good deproteinising action
- low heavy metals content
- high activity, low dosage
- deposit volumes reduce to a minimum

### Instructions for use

1. Disperse **Enobent® KUF** in cold water (1:10 ratio) by shaking vigorously until a homogeneous suspension is obtained.
2. Allow the solution (gel) to stand for a few hours (from a minimum of 8 to 12 hours, approx.)
3. Mix again and add to the product to be treated.

### Dosage

The necessary amount of **Enobent® KUF** might be determined through previous tests.

The recommended dose for **Enobent® KUF** is 50-150 g/hl.

### Packaging

**Enobent® KUF** is available in 15 Kg paper bags.

		<b>Enobent® K UF</b>
<b>Chemical-physical characteristics (typical value):</b>		
Aspect		White powder (Hunterlab L 85-90)
Moisture	[%]	8 - 12
Bulk density	[g/ml]	0,7-0,8
Particle size (dry residue on 45 micron)	[%]	max 0,3
Wet residue on 45 micron	[%]	max 0,1

<b>Typical value of soluble metals in tartaric acid 1% (in according to German Wine Law):</b>		
Pb	[mg/kg]	0,90
As	[mg/kg]	0,40
Na	[%]	0,14
Ca	[%]	0,39
Mg	[%]	0,08
Fe	[%]	0,02

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### PRODUCTS FOR USE IN OENOLOGY

Laviosa Chimica Mineraria Spa products undergo continuous testing to ensure their purity and quality in accordance with the laws of Italy (DM 26 April 1969 – Substances for use in oenology) and the EU (REG.UE 2019/934), and international laws (International Oenological Codex)

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