



Vinfoerm Benton

We hereby confirm and guarantee that the quality of the following goods meet EEC standards of quality. The goods have been manufactured from the highest quality raw materials and are fit for food processing use. They have been laboratory controlled for pureness and quality.

The product is admitted as an additive under the current European legislation regarding the treatment of fruit juices and wines.

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| Product name: | Vinfoerm Benton |
| Description: | Natural granulated calcium bentonite for beverage treatment. Used for clarification of beer, wine and fruit juices, and for reduction of polyphenols, tannins and proteins. |
| Ingredients: | Natural granulated calcium bentonite |
| Appearance: | gray pearly powder |
| Customs code: | |
| Available packings: | 100gr, 250gr, 1 kg packings |
| Dosage: | The exact dosage is best determined by pretest. For pure preventive treatment add approx. 100-200 g/100 litres |
| Application: | Prior to application, check prepared suspension for off-smell. Strew Benton slowly into an approx. 3-5-fold quantity of water under constant stirring. Allow to swell and settle for 2-5 hours. Pour off supernatant and liquefy the prepared Ca-Granulat slurry with some of the beverage to treat. Then add the suspension to the vessel and mix thoroughly to provide for even distribution. |
| Storage: | BENTON is a highly efficient adsorbent, thus has to be protected from foreign smells and moisture. Store in a dry and well ventilated place free from foreign odours. Reseal opened packagings immediately and tightly (airtight). |

Signed and dated, Beverlo, 04-09-2012

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