



# Beverage Technologies

Protein Stabilization & Clarification Solutions

New Clarit® UF

## Purpose

To adsorb high levels of protein which can cause colloidal cloudiness and turbidity.

At the same time the low abrasion material protects membranes and pumps in the ultra filtration process from damage, resulting in lower maintenance cost for the fruit juice industry.

## What is it?

An ultra finely milled sand free calcium bentonite especially designed for the fruit juice industry.

## Why use it?

Juices, in particular, have varying but in part very high contents of proteins, which can cause turbidity. Besides proteins, the amount of tannins, heavy metals, biogenic amines (histamines) as well as insecticide residues are reduced (histamines can cause headaches). This results in a high quality end product for your customers.

## Key Benefits

- Formulated specially for the fruit juice sector
- Protects membranes and pumps in the ultra filtration process from abrasion and damage
- High protein adsorption capacity
- High activity - low dosage  
- minimum deposit
- Reduces tannins and heavy metals, biogenic amines and insecticide residues
- Low heavy metal content
- Meets all European Legislation
- Can be used with organic products



**SÜD-CHEMIE**  
Creating Performance Technology



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(See over for technical information)



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## TECHNICAL DATA SHEET

Water Content	Max 12 %
Dry Sieve Residue	0% to 45 $\mu$
Colour	Grey
Analytical Data (soluble in tartaric acid 1%)	
Sodium	< 2%
Calcium	< 0.8%
Magnesium	< 0.50%
Iron	< 0.2%
Lead	< 20 ppm
Arsenic	< 2 ppm