

BENTOTEST® after Dr. L. Jakob

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 Bentonite**
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.

4350311 BENTOTEST®- implement includes:

2 Bentot® flasks, 3 Erlenmeyer flasks, 3 plastic hoppers,
1 plastic measuring beaker, 100 special paperfilters,
1 bottle Bentotest®-solution, 1 bottle bentonite-suspension,
1 pipette, directions for use, all include in a plastic case



Replacement parts

4350321	Bentotest® flask
430376	Erlenmeyer flask
435034	Plastic hopper
4350351	Plastic measuring beaker
435065	Pipette
435036	1 pack 100. ea. Special paperfilter
435042	BENTOTEST®- solution colourless (for w. wine) 250 ml
435040	BENTOTEST®- solution yellow (for w. wine) 250 ml
435041	BENTOTEST®- solution for red wine 250 ml
435045	Ca-Bentonite-suspension 250 ml
435044	Na-Ca-Bentonite-suspension 250 ml

