

Food Grade Bentonite

Use

Revised 08/13/01

VOLCLAY® KWK FOOD GRADE

General Fine granular sodium bentonite with an average particle size between 20 and

Description 70 mesh.

Functional Used in the "fining" step of processing wine, juice, cider, and vinegar for the removal

of suspended solids. Particularly useful in preventing cloudiness and removing

heat-sensitive proteins.

Purity Hydrous aluminum silicate comprised principally of the clay mineral montmorillonite.

Volclay KWK Food Grade meets all requirements of the Food Chemical Codex.

Chemical Dioctahedral smectite, an expanding layer silicate:

Formula $(Na,Ca)_{0.33} (Al_{1.67}Mg_{0.33})Si_4O_{10}(OH)_2 nH_2O$

Elemental Composition Typical analysis – moisture free.

63.02 % SiO₂ 21.08 % Al_2O_3 3.25 % Fe_2O_3 FeO 0.35 % 2.67 % MgO Na_2O 2.57 % CaO 0.65 % Trace 0.72 % 5.64 % LOL

Moisture Maximum 12% as shipped.

Dry Particle

Maximum 1.0% retained on 16 mesh. Size Maximum 35.0% retained on 20 mesh.

Maximum 3.5% passing 70 mesh.

Wet Particle

Minimum 94% finer than 200 mesh (74 microns).

Size Minimum 92% finer than 325 mesh (44 microns).

Hq 8.0 - 10.5 @ 5% solids.

Free Swell Minimum 20 mls per 2 grams clay.

Packaging 50 or 100 pound multi-wall paper bags, or bulk.

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