



The Australian Wine
Research Institute

Bentonites aren't bentonites

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Resources





Understanding bentonite performance

1. Investigate factors affecting bentonite performance
2. Characterise bentonite properties; correlate with adsorption and settling behaviour
3. Develop alternative processing and treatment strategies
 - a) Thermal modification of bentonite
 - b) Inline dosing of bentonite



What Factors Affect Performance ???



Pfizer

VGR 100

VGR 100

Pfizer

Pfizer



Factors affecting **ADSORPTION** performance

- The effect of 6 different factors on adsorption of a purified grape protein (VVTL1) onto bentonite was investigated
- A two level $\frac{1}{4}$ fractional *factorial experimental design*
- Bentonite slurry age was also investigated



Experimental Design

Table 1

Factor	Description	Low Level	High Level
A	pH	3.0	3.4
B	Temperature	5.2°C	23.6°C
C	% Ethanol	10 %	13 %
D	[K]	400 mg/L	900 mg/L
E	["phenolics"] [*]	100 mg/L	200 mg/L
F	["sugar"] ^{**}	1.0 g/L	8.0 g/L

^{*} 15% w/v catechin, 85% w/v caffeic acid

^{**} 25% w/v glucose, 75% w/v fructose



Regression Model

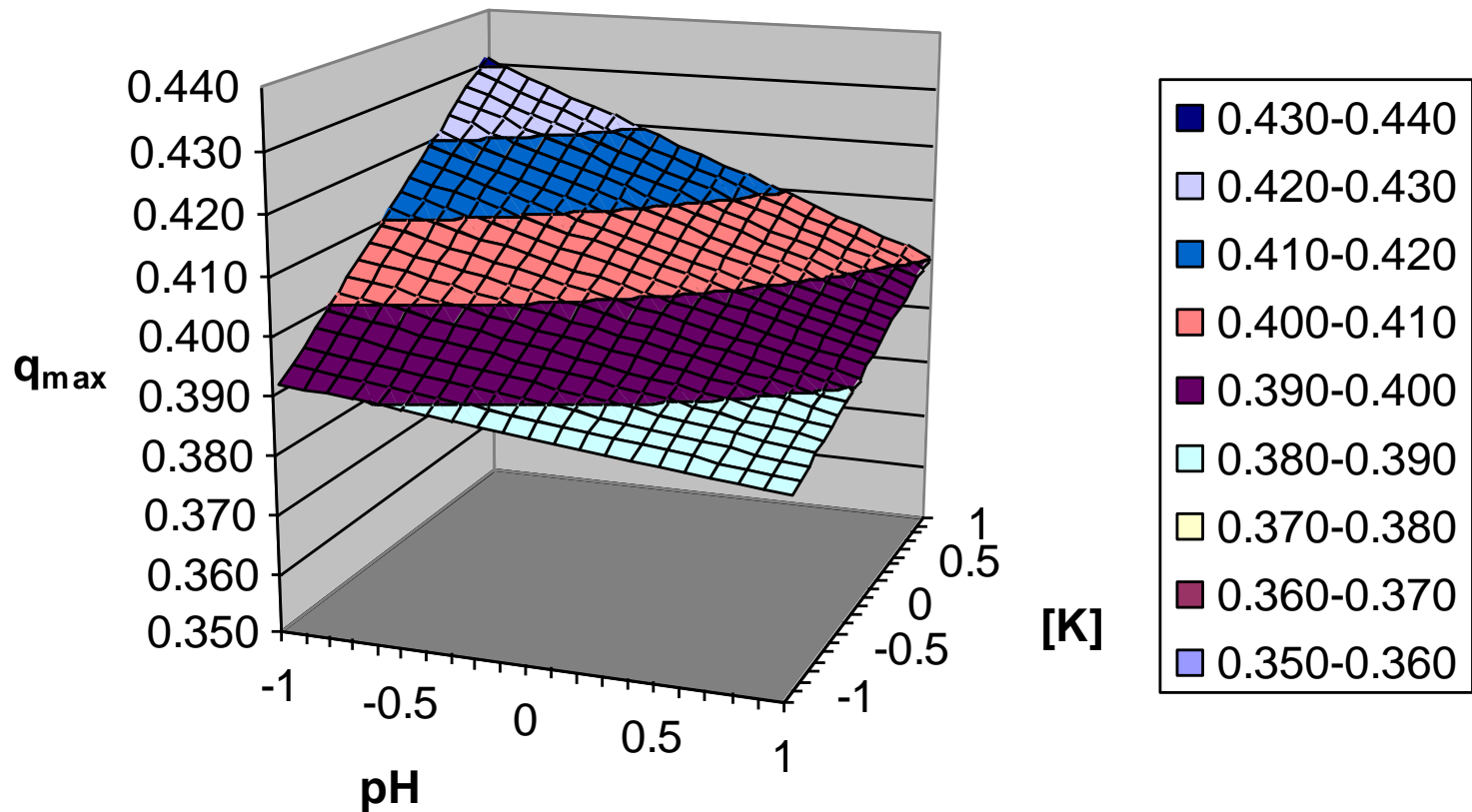
Coefficient	i	Value	se(b_{iq})	p-value	Significance
constant	0	0.385	0.0050	0.0000	**
pH	1	-0.010	0.0025	0.0001	**
Temperature	2	0.016	0.0025	0.0000	**
% Ethanol	3	-0.001	0.0025	0.6111	ns
[K]	4	0.011	0.0025	0.0000	**
[Phenolics]	5	-0.001	0.0024	0.6042	ns
[Sugar]	6	-0.001	0.0025	0.7060	ns
Slurry age	7	3.487×10^{-04}	0.0000	0.0000	**

$R^2 = 0.828$

overall p-value = 7×10^{-18}



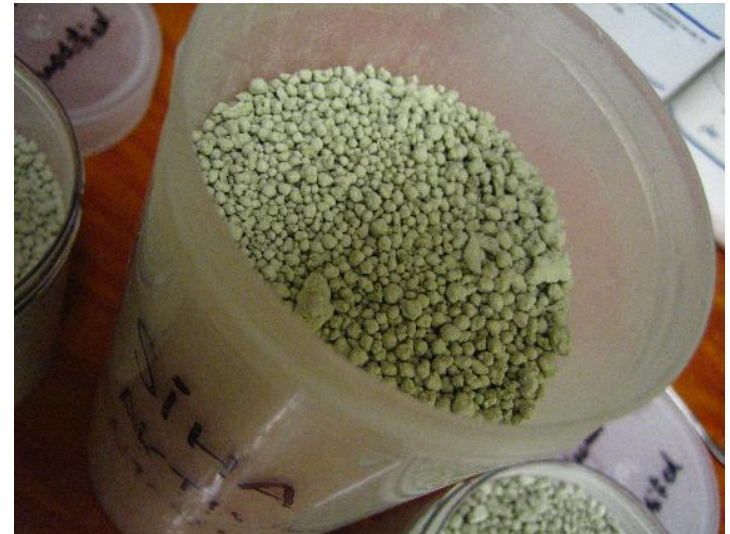
Adsorption Capacity Response Surface





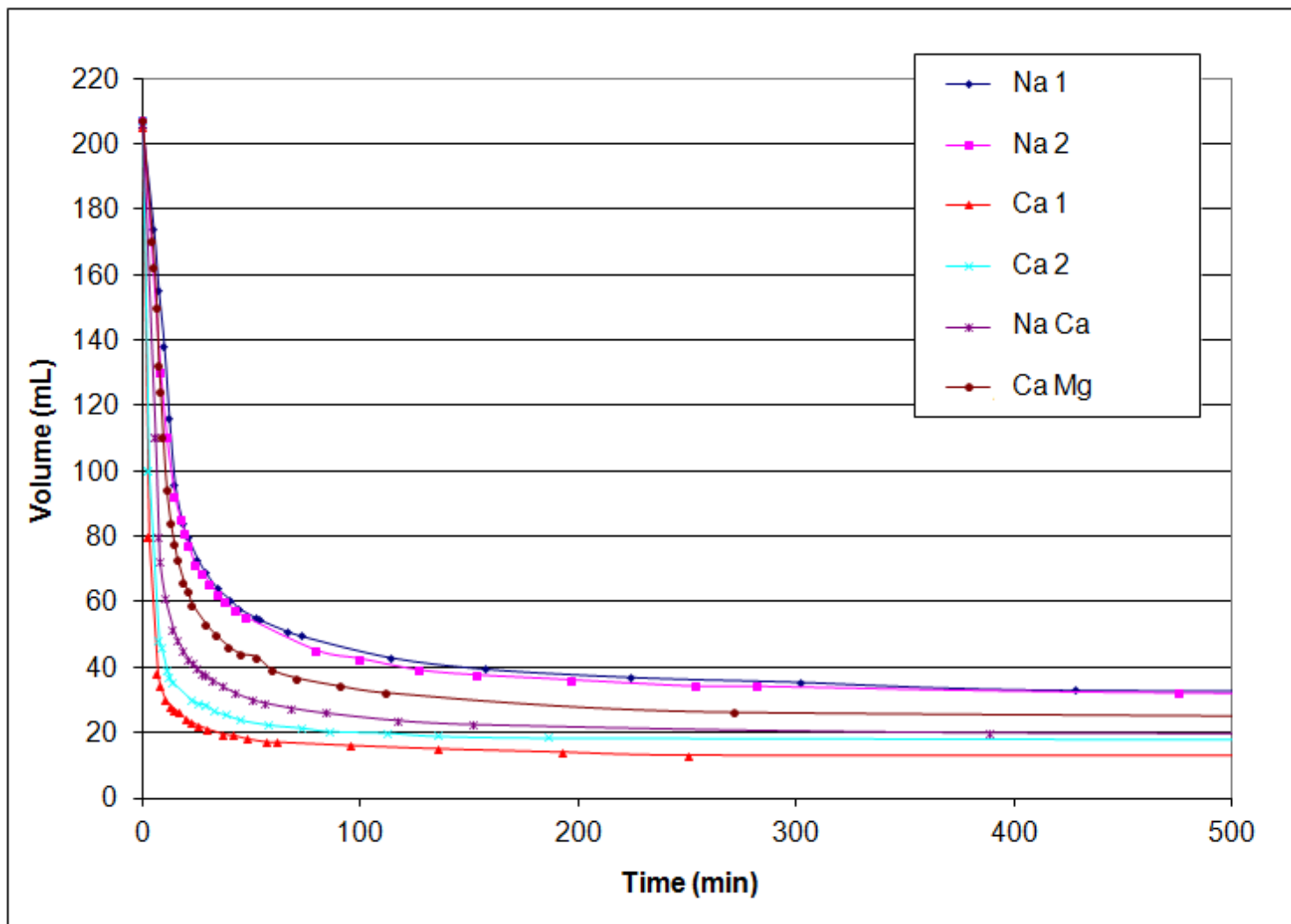
Characterisation of Physical and Chemical Properties of Bentonite

- Protein Adsorption Characteristics
- Settling Characteristics
- Particle Size Distribution
- Exchangeable Cations
- Exchange Capacity
- Particle Surface Area
- Clay Slurry Viscosity
- Zeta Potential
- Lattice spacing
- Density



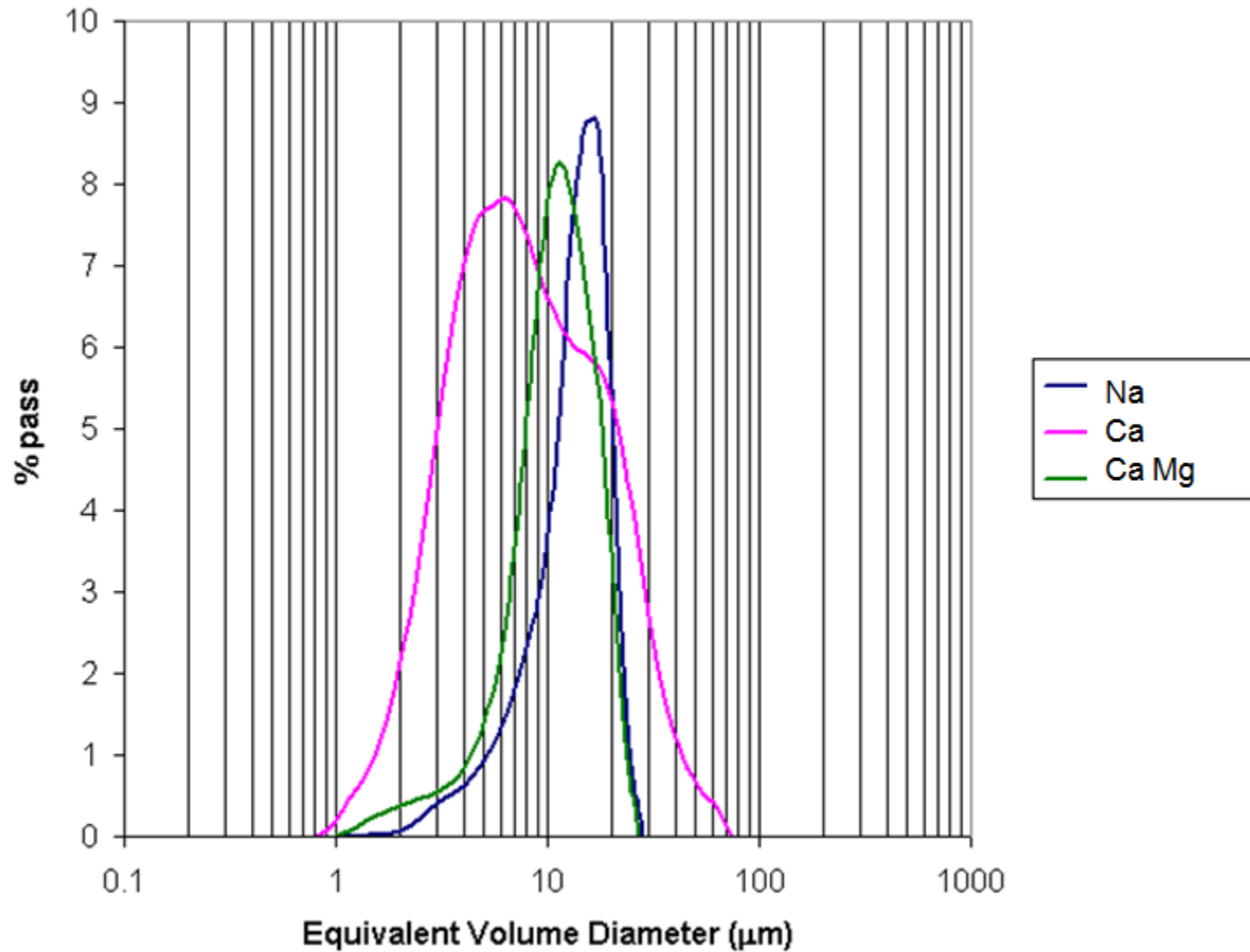


Bentonite Settling Curves



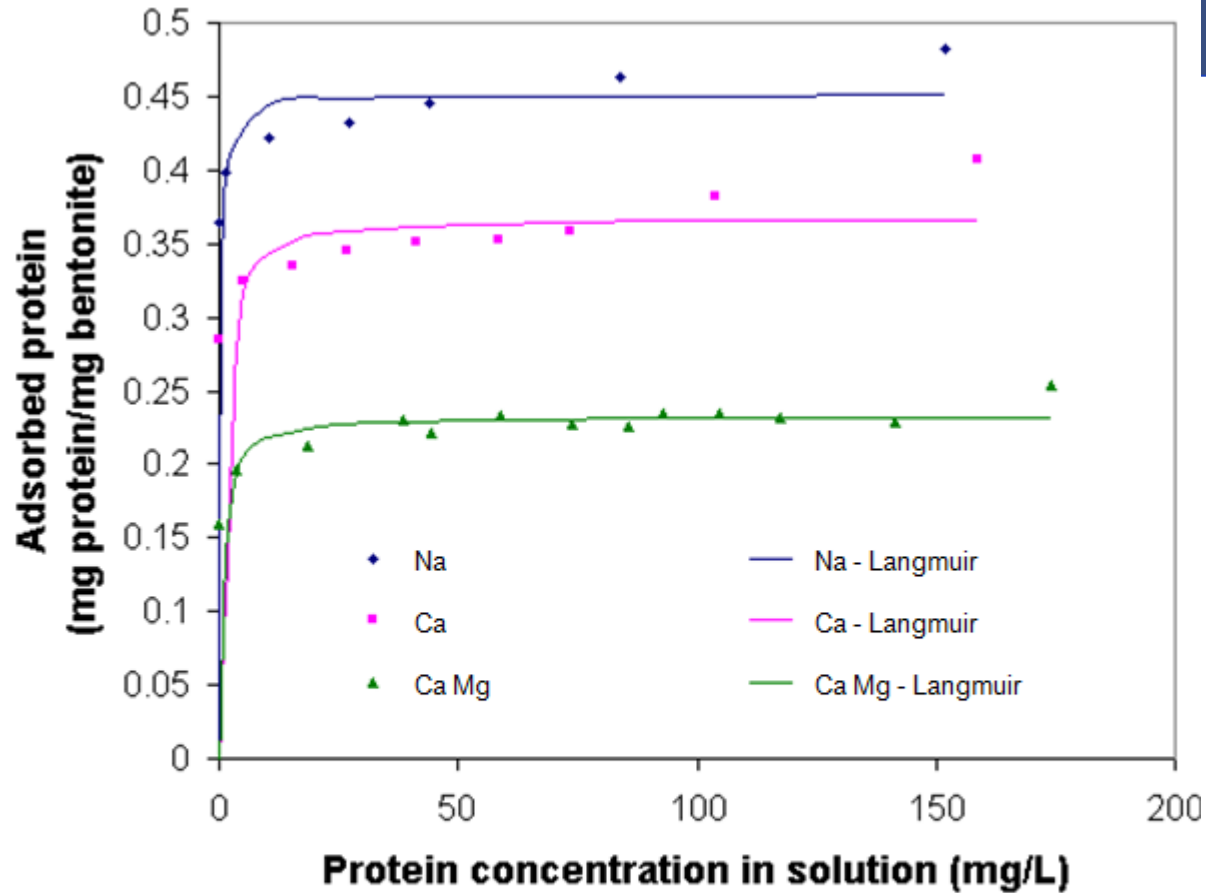


Particle Size Distribution





Protein Adsorption



$$q = q_{\max} \frac{K_L c_e}{1 + K_L c_e}$$



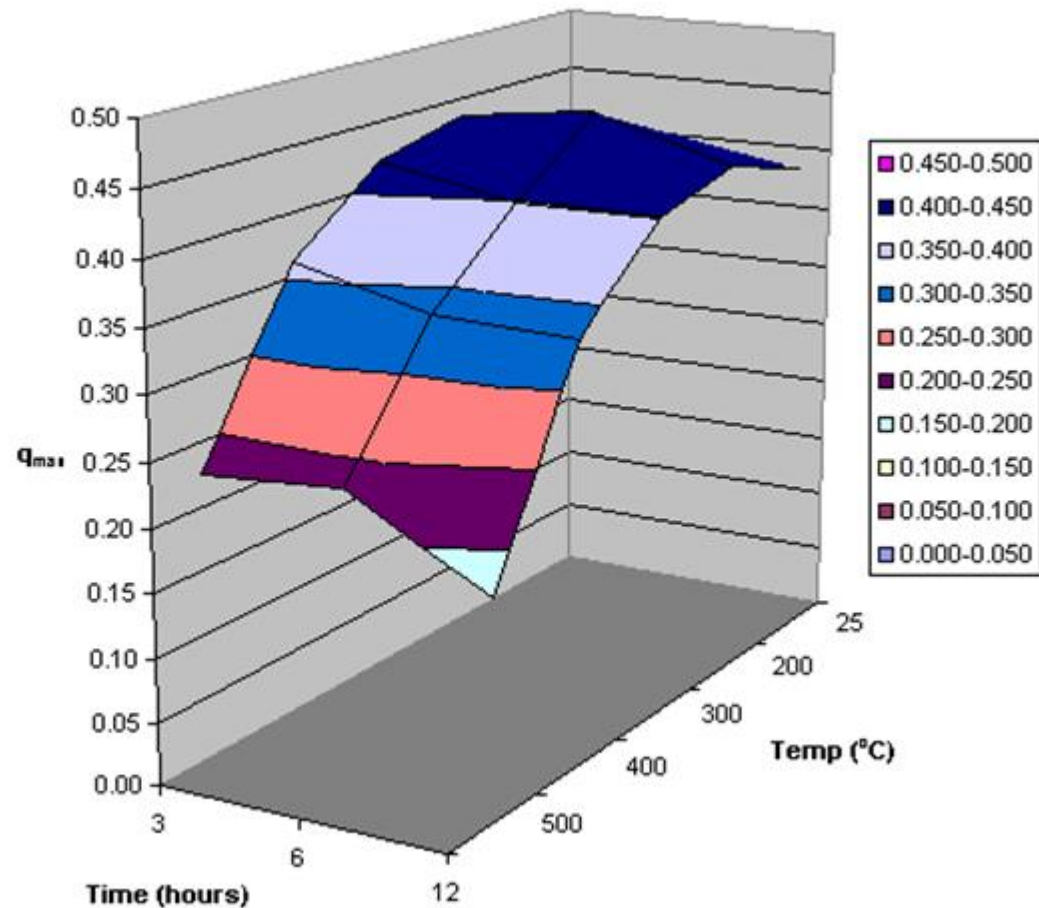


Thermal Modification of Bentonite

- Structure determines the Performance
- Heat treatment will alter bentonite structure and physical and chemical properties.
- This will affect bentonite settling behaviour and adsorption performance.

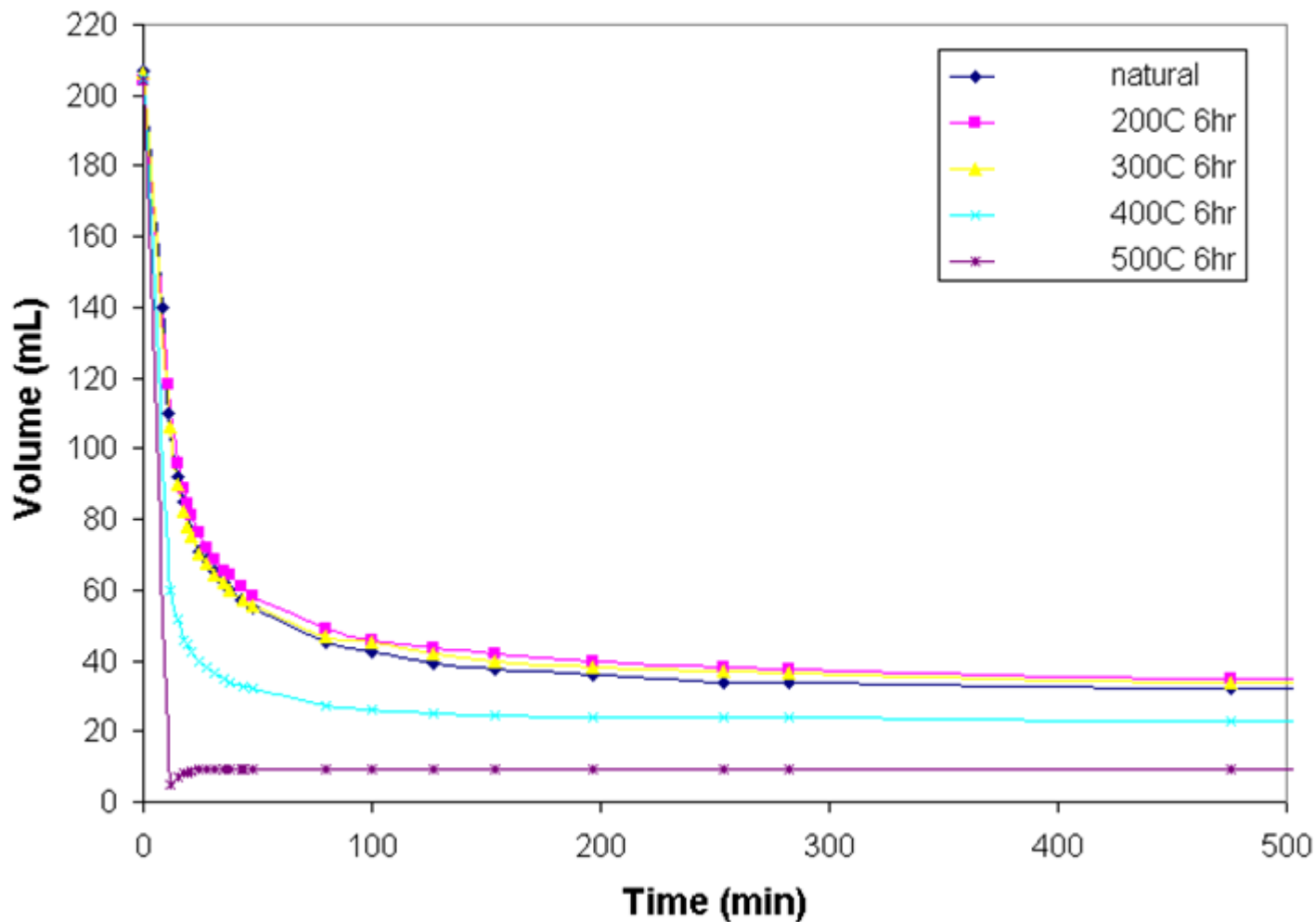


Thermal Modification of Bentonite: Adsorption Capacity





Thermal Modification of Bentonite: Settling Behaviour





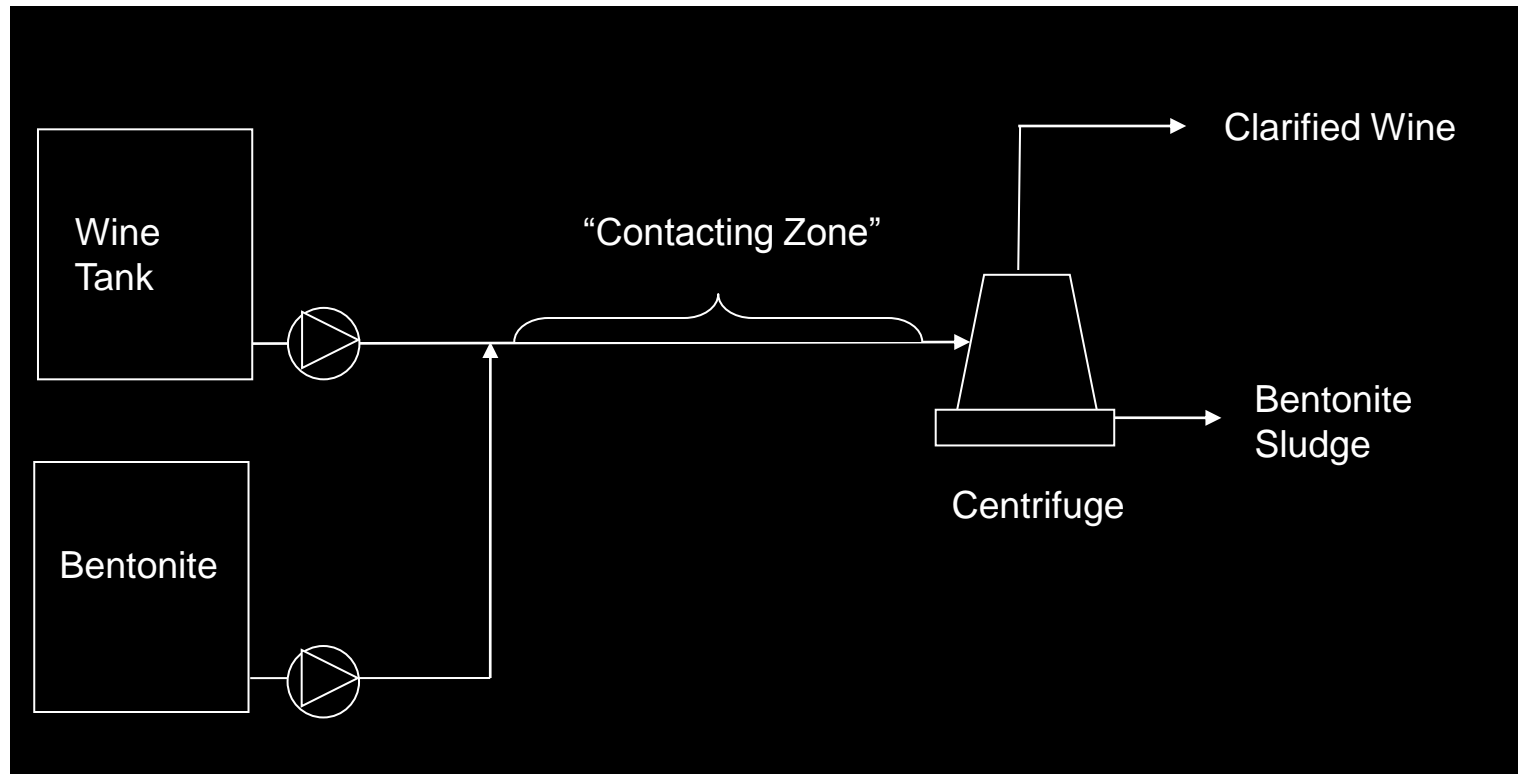
Time for a practical solution...





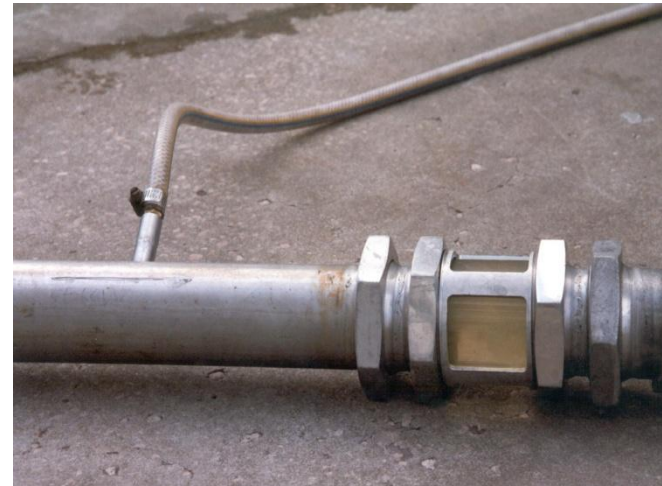
Inline Dosing in a commercial winery

- Continuous injection of bentonite slurry into wine pipeline under turbulent flow
- Adsorption takes place in the "Contacting Zone"
- Continuous separation by centrifugation



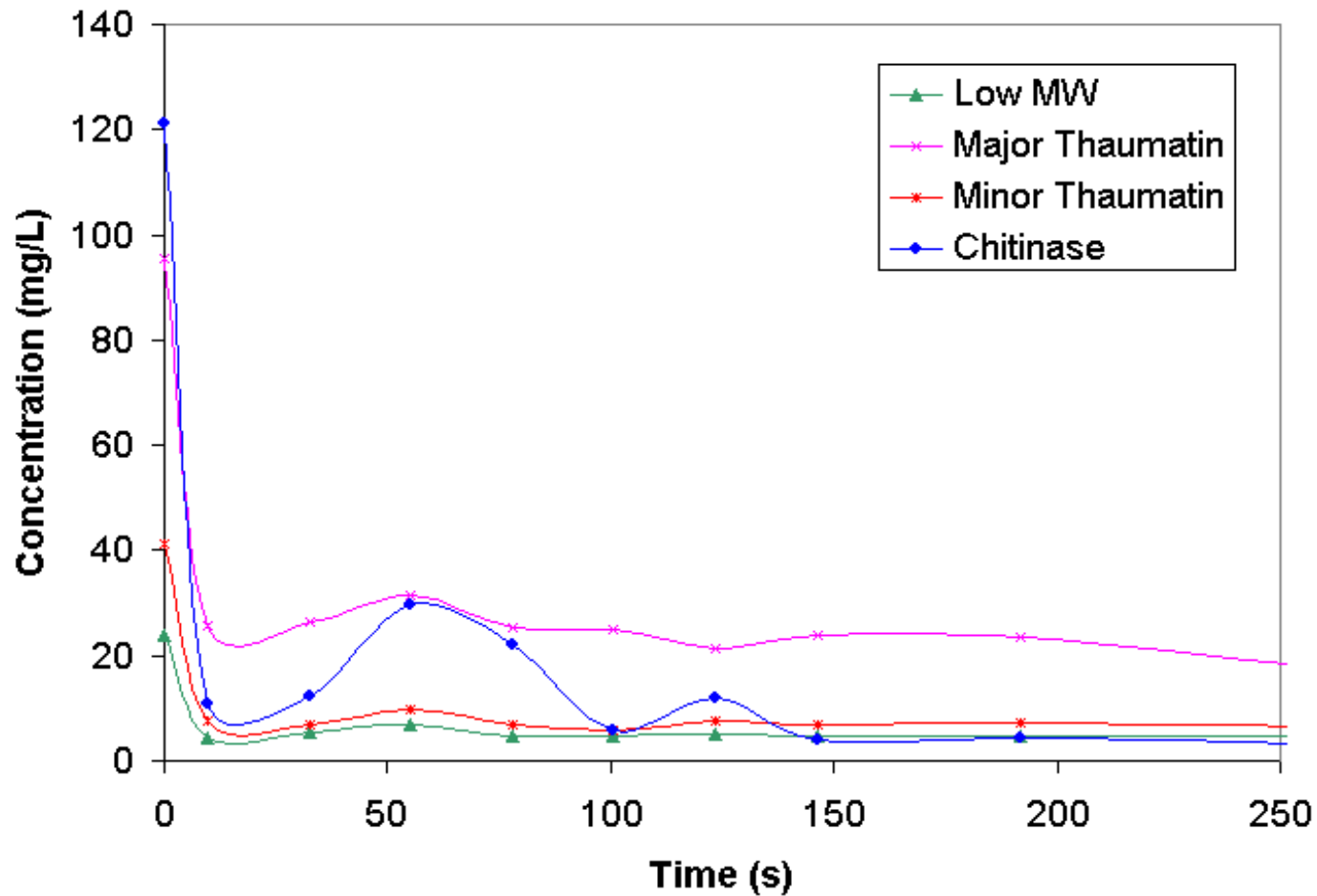


Inline Dosing – Field Trials





Inline Dosing - Field Trial Results





Inline Dosing - Simulation

Bulk-phase in fluid

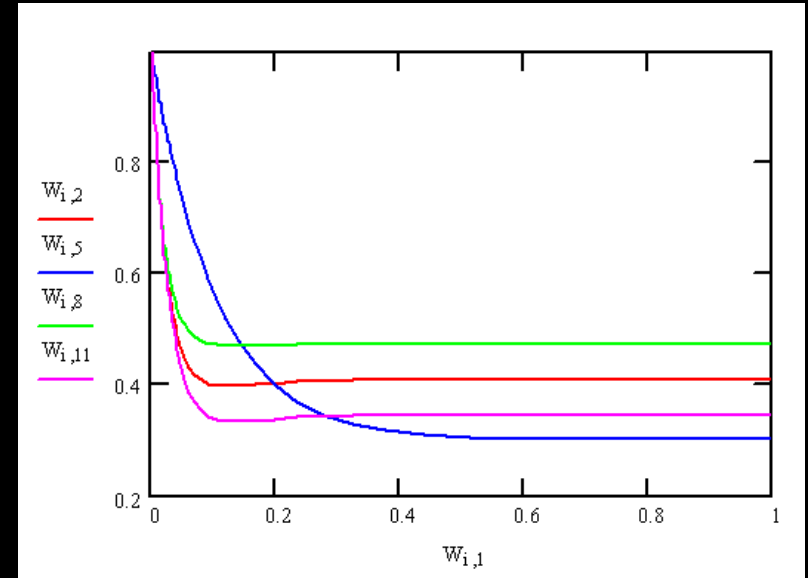
$$\frac{dc_j}{d\tau} = -k_i a \frac{L}{v} (c_j - c_{pi})$$

Bulk-phase adjacent particle surface

$$\frac{dc_{pi}}{d\tau} = \xi_j (c_j - c_{pi}) - \frac{dc_{pi}^s}{d\tau}$$

Particle surface

$$\frac{dc_{pi}^s}{d\tau} = \frac{k_{ai} C_{0i} L}{v} c_{pi} \left(c_{pi}^\infty - \sum_{j=1}^{N_s} \theta_{ij} \frac{C_{0j}}{C_{0i}} c_{pj}^s \right) - \frac{k_{di} L}{v} c_{pi}^s$$



Simulation Example



Economic Analysis

Standard unit wine cost: \$2 / L

Analysis accounts for:

- Quality downgrade
- Wine loss
- Bentonite / Proctase
- Energy
- Labour



Economic Analysis

Treatment cost per L:

Commercial-scale trial	Sauv Bl	Chard	Riesling
Batch Bentonite addition	\$ 0.0194	\$ 0.0156	\$ 0.0106
Inline Bentonite addition	\$ 0.0032	\$ 0.0030	\$ 0.0038
Heating + Proctase	\$ 0.0053	\$ 0.0052	\$ 0.0051



Summary

- Bentonite properties affect performance
- Performance can be modified by thermal treatment
- Inline dosing can provide a cost saving to larger producers with access to centrifuge equipment and long pipe runs
- For smaller producers, proctase is likely to be a better option



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