

99-0149

The invention refers to the food industry, particular, to a process for obtaining a sorbent for clarification and stabilization of juice, must and wine.

Summary of the invention consists in drying the natural argillous mineral up to the humidity of 8...10%, comminution, treatment thereof with 20...25% sodium carbonate water solution at the mineral: solution ratio of (1,5...1,6) : (0,9...1,0) during 4...5 days, thereafter the obtained mixture is dried at 119...125°C during 4...5 hours and dispersed up to the particles of 0,1 mm.

The technical result of the invention consists in increasing the sorbent sorptive characteristics.