

99-0268

The invention refers to the food industry, especially to a process for sorbent obtaining for clarifying and stabilization of must, juice, wine and other beverages.

Summary of the invention consists in degradation of bentonite, stirring up thereof into the softened water and treatment thereof with chemical agents in two stages. In the first stage the bentonite is treated with 0.25...5.00% hydrochloric acid solution at the bentonite solution ratio 1:20 during 2...4 hours. After washing and decantation in the second stage the bentonite is intensively shaken up during 3...4 hours with saturated solution of sodium carbonate at 40...50⁰C up to pH 8.5...9.2, then it is plastified during 3...4 days. The obtained humid product may be used directly as a sorbent or it is dried at 120...125⁰C during 8...10 hours and degraded.

The result of the invention consists in increasing the active sorbent surface.