

# Black Pearl polished granite benchtops

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Q.Hi, I have recently installed the above prod in my new kitchen. It immediately started to mark. Products such as milk, fruit juice,white wine are etching and leaving white milky marks on my stone which the stone rectification people tell me cannot be removed. I have been told by one such expert that this stone of mine is in fact not really a granite but much more akin to basalt which is why it is reacting so badly to acidic products. The product is marking within minutes of the substances spilling. What is wrong! Why? I have had the surface sealed however I now know this was a waste of time as this cannot protect against the marking. I don't know what to do but the tops are not even 2 months old and look disgraceful (this product comes form Bonan stone in China Plse help me regards Michelle

A.While it is true you may have a doctored stone or even a basalt lets see if we can find out for sure.Black pearl is a very dense stone,it probably doesnt need to be sealed.Hold that thought for a moment.

If you have a spare piece that hasnt been sealed please give it the lemon test.

Simply squeeze some lemon juice on it and you can test for acid sensitivity and porosity all at the same time.If the test piece passes the test then the sealer is your problem.If that is the case remove the sealer and enjoy your stone.

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