

CHARBON SUPER D

Destaining of musts and white wines.

CHARACTERISTICS

CHARBON SUPER D is an oenological carbon of plant origin suitable for food purposes. Its characteristics enable it to be used for destaining musts and white wines.

CHARBON SUPER D is made by chemical activation of non-resinous wood by phosphoric acid. The choice of wood before carbonization is important, especially in winemaking, so as to avoid aromatic residues that might affect the final quality of the wine.

APPLICATIONS

CHARBON SUPER D has a high adsorption capacity, useful for destaining musts and white wines.

DOSAGE

Maximum legal dose according to current European legislation: 100 g/hL.

INSTRUCTIONS FOR USE

Decolorization: although the maximum permitted dose is 100 g/hL, it is necessary to ascertain the optimum dose before each specific treatment.

Dissolve **CHARBON SUPER D** in a little wine, add to the main body of wine and mix thoroughly using one or two pump-overs.

After treatment, fining is recommended in order to remove black coloring before filtration, using gelatin, isinglass or casein.

Carbon is subject to specific regulation (record keeping, time of addition). Consult current regulations.

Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

PACKAGING

5 kg bags.

STORAGE

Store unopened, sealed packaging away from light in a dry, odour-free environment. Once opened use rapidly.

Use before best-by date stamped on packaging.

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