

CHARBON ULTRA D

Destaining of musts and white wines

CHARACTERISTICS

CHARBON ULTRA D is an oenological carbon of plant origin suitable for food purposes. Its characteristics make it highly effective at destaining musts and white wines.

CHARBON ULTRA D is made by chemical activation of non-resinous wood. This activation, together with the choice of wood, makes it possible to obtain a carbon with a high specific adsorption area.

APPLICATIONS

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

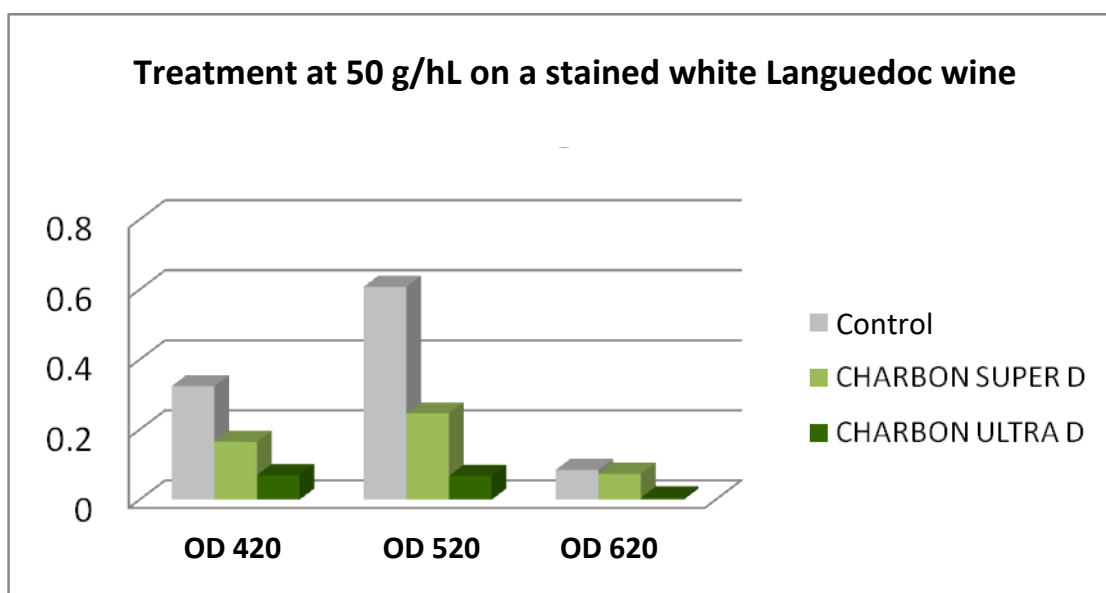


Chart: laboratory trials – Treatment at 50 g/hL on a white Languedoc wine.

DOSAGE

Average dosage for use is from 10 to 30 g/hL. Trial runs in the laboratory are recommended in order to optimise the dosage.

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

INSTRUCTIONS FOR USE

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

Dissolve **CHARBON ULTRA D** in must or 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

1 kg, 5 kg and 15 kg.

STORAGE

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

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