

CHIARIFICANTI



CARBOCROMOS® SUPER

**ACTIVE CARBON FOR OENOLOGICAL USE
WITH LOW DECOLORIZING ACTIVITY**

COMPOSITION



Powder vegetal carbon obtained from raw materials selected through a physical activated process.

CHARACTERISTICS



CARBOCROMOS® SUPER is a vegetal carbon steam-activated, with low content of releasable metals. It is a highly pure product, in powder form with a remarkable specific adsorption surface, with a porosity able to adsorb pigments and small molecules. Manufacturing processes and the purity of the raw materials prevent from releasing unwanted elements.

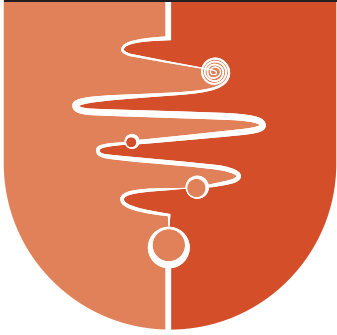
APPLICATIONS



CARBOCROMOS® SUPER is used in treatments that require the use of an active carbon with low de-colorizing activity, in particular to improve the odour and the other organoleptic characteristics of wines and fruit juices. In fact, CARBOCROMOS® SUPER is able to remove unusual odours and tastes without causing any changes to the chromatic characteristics. With stuck fermentations CARBOCROMOS® SUPER selectively adsorbs residues of phytosanitary treatments and some substances secreted by yeasts (ottanoic and decanoic acid and their esters) having inhibiting action towards the same blastomyctic flora.

When using CARBOCROMOS® SUPER please comply with the relative legal regulation in force.

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DIRECTIONS FOR USE

Dissolve CARBOCROMOS® SUPER in water or directly on the mass for treating, keep it stirred for some hours under the usual conditions; longer time needs in case of stuck fermentation.



DOSAGE

From 20 to 30 g/hL in case of stuck fermentation;
From 50 to 100 g/hL in particular conditions;
However, we recommend previously to carry out laboratory tests.



PACKAGING

20 kg bags.



STORAGE

Keep in a cool, dry place, free of odours.



HAZARD

Based on the current European regulations the product is classified: not hazardous.