

CHIARIFICANTI



# CARBOCROMOS®

## ACTIVE DECOLORIZING CARBON

### COMPOSITION



Active vegetal carbon obtained from raw materials selected through an activation process with a low environmental impact.

### CHARACTERISTICS



CARBOCROMOS® is a vegetal carbon with a high level of purity, activated with phosphoric acid. The activation and purification treatments result in a product with a minimal releasable metal content.

CARBOCROMOS® has a strong decolorizing power and does not cause any organoleptic modifications in the treated wine.

Its adsorbent activity is particularly effective towards anthocyanins and oligomers that are particularly subject to oxidation and are responsible for the instability in white wines.

The wide exchange surface of the product guarantees consistent reduction of the pesticide residues of anti parasitic agents and of the toxic elements secreted by the yeasts themselves.

### APPLICATIONS



CARBOCROMOS® is recommended for the treatment of must, white wines, vinegar and fruit juice.

It stabilizes oxidized white wines removing the products of condensation coming from the phenolic substances thereby improving the chromatic and organoleptic characteristics of the wine.

Small quantities of CARBOCROMOS® can improve fermentation through the adsorption of toxic substances for the yeasts which are in musts and wines.

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

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## DIRECTIONS FOR USE

Dissolve CARBOCROMOS® in water or directly to the wine for treating, keep it stirred for at least 30 minutes.



## DOSAGE

Variable up to 100 g/hL  
However, we recommend previously to carry out laboratory tests.



## PACKAGING

2 kg poly laminated bags.  
17.5 kg bags.



## STORAGE

Keep in a cool, dry place, free of odours. Close carefully open bags.



## HAZARD

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