

Carbone Superattivo CP

VEGETABLE CARBON DECOLOURANT

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.

Allergen free.

Carbon of vegetable origin activated through chemical treatment with phosphoric acid; in compliance with the International Oenological Codex.

The activation process makes it possible to obtain extremely porous particles that can adsorb different kinds of molecules on the basis of their size. The care taken in the selection of the raw material guarantees the quality of Carbone Superattivo CP and the absolute lack of abnormal transfer to the product treated, such as metals or foreign odours.

In fermentation: to improve the colour and stability of wine

When added to white must, Carbone Superattivo CP eliminates excess anthocyanins, thereby improving the colour qualities of the wine. Furthermore, the removal of easily oxidised colouring matter (leucoanthocyanins and catechins) and iron increases the stability of the wine against oxidation and enzymatic haze.

When it is used during fermentation, any pesticide residue is removed, which helps the regular fermentation process.

In white wines: for colour correction

In white wines compromised by oxidation phenomena, the use of Carbone Superattivo CP makes it possible to restore the right colour intensity by removing polymerised phenolic substances, which cause alterations in colour.

In fruit juices

The high level of purity of Carbone Superattivo CP means that it can also be used when large doses are required, such as in the treatment of fruit juices.

Composition

Activated vegetable carbon

Characteristics

Appearance: powder

Colour: black

Humidity: 15% max

Type of activation: with phosphoric acid

Dosage

10-100 g/hl according to requirements.

We recommend carrying out tests on a small scale to check the optimal dose.

How to use

Dissolve the necessary quantity of Carbone Superattivo CP in a small amount of the wine to be treated and add the resulting solution by pumping over with a closed cycle. After this, we recommend keeping the bulk in agitation.

Storage

Store in a cool, dry environment. Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

The product is liable to absorb abnormal odours if stored in an inappropriate place.

Pack sizes

Code 108200 - 1 kg packs

Code 108400 - 10 kg bags



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