Carbo F

OENOLOGICAL ACTIVATED CARBON

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

Vegetable charcoal with excellent decolouring abilities for use in winemaking. During the production phase, Carbo F undergoes a process of chemical-physical activation which increases its efficacy and gives the product high reactivity and purity.

Carbo F is an ultra-fine powder, each grain of which is distinguished by its high level of porousness. This characteristic makes the product even better for the winemaking industry as it provides a large contact surface between the charcoal and the wine.

Thanks to its characteristics, Carbo F does not alter the chemical composition of the wine being treated. Moreover, the small size of the doses required ensures that the aromatic properties of the wine remain intact. The careful choice of base materials guarantees that anomalous odours and flavours will not be produced and allows users to significantly decolour their wines even with very small doses.

It can be used in musts and in red wines undergoing a second fermentation in order to reduce the amount of fungal toxins such as Ochratoxin A.

Applications

The adsorption power of Carbo F can be exploited in white wines with an excessively intense colour caused by oxidation or maderisation faults. Carbo F can also be successfully used to reduce the iron content of wines and to obtain greater stability and protection from ferric casse. In red musts it serves as a decolourant; the same applies for Vermouth. When Carbo F is used in fruit juices and vinegars, it provides a significant improvement in the chromatic properties of the product treated, as well as an increase in its stability.

Composition

Vegetable activated carbon

Characteristics

Appearance: powder Colour: black Humidity: < 4% Ashes: < 0.3%

Dosage

10 - 100 g/hl according to need and depending on the amount of polyphenol reduction required.

We recommend performing laboratory tests to determine the best dosage.

How to use

Sprinkle the established quantity of Carbo F directly onto a small portion of the product needing treatment.

It is advisable to add it slowly to the juice when performing a closed-cycle pump-over, so that it will spread evenly throughout the liquid. Most of its decolouring power is expressed in the first 12 hours after treatment.

Storage

When carefully closed in its original packaging and kept in a dry atmosphere, this product maintains its properties for a long time. If stored in an inappropriate environment, this product may absorb unwanted odours.

Pack sizes

Code EXP00108450 - 5 kg bags



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