

No-Dust Carbon

VEGETABLE, DECOLORIZING CARBON

In Compliance with International Codex Oenologique. Not derived from genetically modified organisms.
Does not contain allergens.

NO DUST CARBON contains a measured amount of moisture giving it the peculiarity of performing its activity without the negative side of spreading the carbon dust.

In this way the operator can handle the product in an easier and more comfortable way compared to other types of carbon.

In white musts

No-Dust Carbon added to white musts removes oxidizable colored substances (leucoanthocyanins e catechins) and iron, increases wine stability towards oxidation and enzymatic instability.

Using No-Dust Carbon during fermentation process allows to remove possible antiparasitic compound, facilitating fermentation course.

In white wines

The use of No-Dust Carbon in white wines is particularly indicated to remove excess color caused by oxidative phenomena due to phenolic compounds.

In fruit juices and vinegars

The use of No-Dust Carbon in fruit juices and vinegars highly improves chromatic characteristics and stability of the treated products.

Composition

Vegetable carbon

Characteristics

Appearance: very fine powder

Color: black

Humidity: < 50%

Dosage

10-100 g/hl (100-1.000 ppm)

It is suggested to perform laboratory tests in order to verify the most suitable dosage.

Instructions for use

Disperse No-Dust Carbon in wine and add it to the mass to be treated while stirring the mass.

Storage

Store in a dry and cool environment.

Once opened, keep the package properly closed in a cool place.

The product can absorb anomalous odors if not properly stored.

Packing

Code 107671 - 20 kg bag

