

No-Dust S

DECOLORIZING VEGETABLE CHARCOAL

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

Activated charcoal in compliance with Oenological Codex's prescriptions. The high quality of the raw materials is a guarantee in relation to the transfer of unwanted odours or flavours.

Less dust

The No-Dust S production process envisages maintaining the right quantity of humidity, thanks to which the product lack of dust is drastically reduced. In this way, No-Dust S manipulation is less unpleasant than other types of charcoal for the operator.

In white musts

No-Dust S added to white musts removes the easily oxidising, colouring substances (leucoanthocyanidins and catechins) and iron, thus, increases the stability of the wine in relation to oxidation and enzymatic casse.

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

In white wines

The use of No-Dust S is valuable in white wines when excess colour has to be removed and which is caused by the phenolic compound oxidation phenomena.

In fruit juices and vinegars

When No-Dust S is used in both juices and vinegars, there is a marked improvement in the products treated, besides increasing their stability.

Composition

Activated charcoal.

Characteristics

Appearance: fine powder

Colour: black

Humidity: < 35%

Dosage

10-100 g/hl according to the requirements.

We recommend performing laboratory tests to find the optimum dosage.

How to use

Dissolve the necessary quantity of product 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 mass under stirring.

Storage

Store in a cool, dry place.

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

This product could absorb unwanted odours if stored in an unsuitable location.

Pack sizes

Code 107680 – 20 kg bags

