

CHARBON ACTIF PLUS GR

Granulated carbon for the decolourisation of juice and white wine.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In accordance with the International Oenological Codex and the Food Chemical Codex.

SPECIFICATIONS AND OENOLOGICAL PROPERTIES

CHARBON ACTIF PLUS GR is an oenological activated carbon of vegetal origin produced in a granulated form. A large surface area (1800m²/g) allows for superior decolourising.

This product allows the decolourisation of juice and white wine and decreases the phenolic compound content responsible for the browning of white wine.

EXPERIMENTAL RESULTS

- Strong decolourising power on discoloured juice and white wines.
- Elimination of the phenolic compounds responsible for oxidation.

CHARDONNAY JUICE 2013

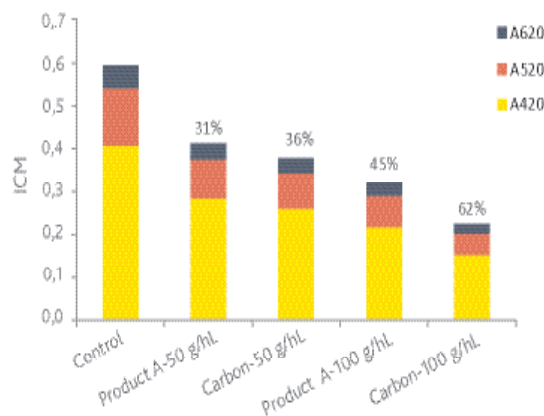


Figure 1: Colour reduction and decolourising power (%) of CHARBON ACTIF PLUS GR on a discoloured Chardonnay juice.

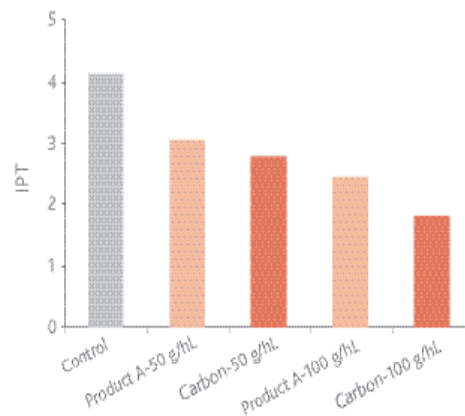


Figure 2: Reduction of phenolic compounds (OD280) of CHARBON ACTIF PLUS GR on a discoloured Chardonnay juice.



LAFFORT

L'œnologie par nature

PINOT NOIR JUICE 2013

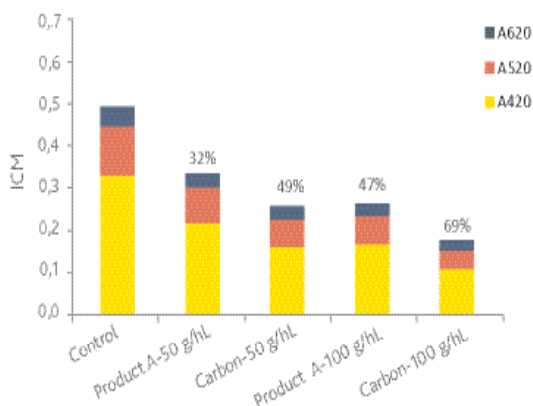


Figure 3: Colour reduction and decolourising power (%) of CHARBON ACTIF PLUS GR on a Pinot Noir juice.

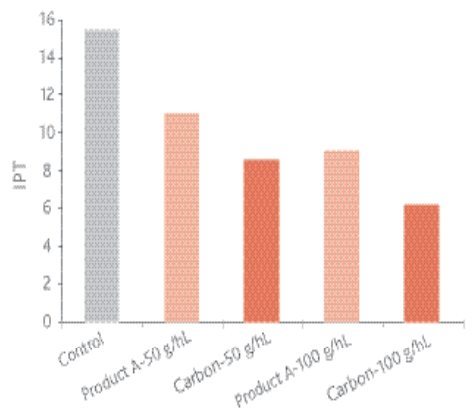


Figure 4: Reduction of phenolic compounds (OD280) of CHARBON ACTIF PLUS GR on a Pinot Noir juice.

PHYSICAL CHARACTERISTICS

Aspectgranulated

Colourblack

CHEMICAL ANALYSIS

Humidity < 20%
 Ashes > 20%
 Iron < 200 ppm
 Lead < 2 ppm

Mercury < 1ppm
 Arsenic < 3 ppm
 Calcium <10 g/kg
 Cadmium < 1 ppm
 Zinc.....<25 ppm

PROTOCOL FOR USE

DOSAGE

- On must: 10 to 100 g/hL (100 to 1000 ppm) depending on desired decolourisation.
- EU regulation: Maximum legal dosage: 100 g/hL. The implementation of activated carbon is under regulation please refer to the legislation in force.
- Add to must, fermenting juice and white wine.

IMPLEMENTATION

Dissolve **CHARBON ACTIF PLUS GR** in 10 times its weight in water. We recommended hydrating the product one hour before use. Add to the wine or juice and homogenise during a pump-over or while mixing. Allow 48 hours to settle then rack wine or juice off the carbon.

We recommend the addition of an enzyme to juice, such as **LAFAZYM® CL**, to further optimise the action of **CHARBON ACTIF PLUS GR** and aid in its rapid settling.

STORAGE

- Store in original sealed packages, away from light in a cool dry place (off the floor) in an odour-free environment.
- Optimal date of use: 4 years.
- Do not use opened bags.

PACKAGING

- 5 kg bags, 10 kg boxes.

