

# 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 current EU regulation n° 2019/934 and the Food Chemical Codex.*

## SPECIFICATIONS AND OENOLOGICAL APPLICATIONS

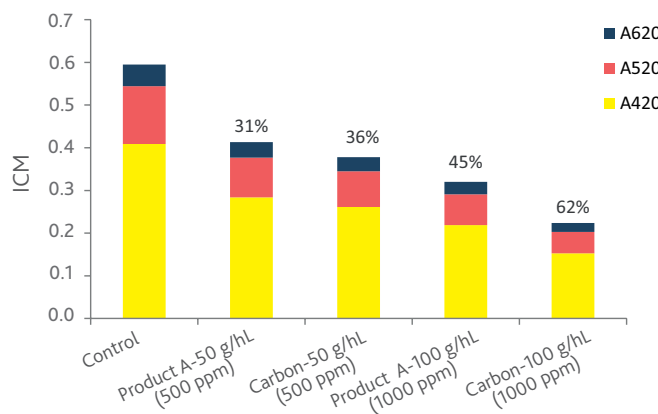
**CHARBON ACTIF PLUS GR** is an oenological activated carbon of vegetal origin produced in a granulated form. A large surface area (1800 m<sup>2</sup>/g) allows for superior decolourising.

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

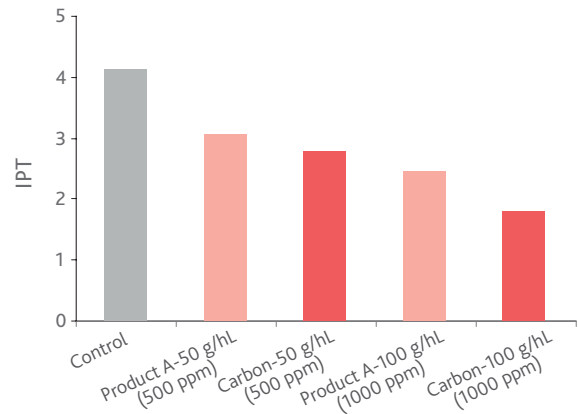
## EXPERIMENTAL RESULTS

- 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.



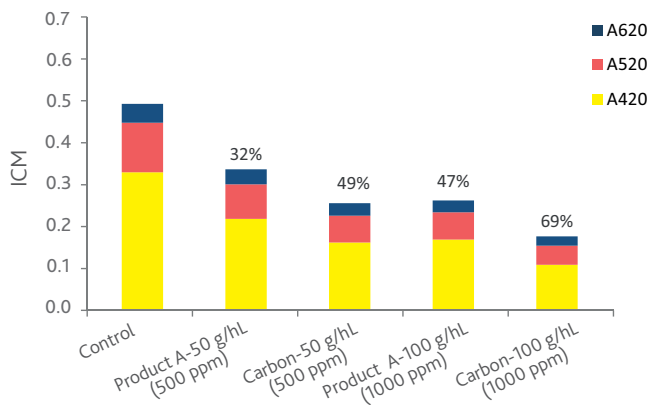
**Figure 2:** Reduction of phenolic compounds (OD280) of **CHARBON ACTIF PLUS GR** on a discoloured Chardonnay juice.



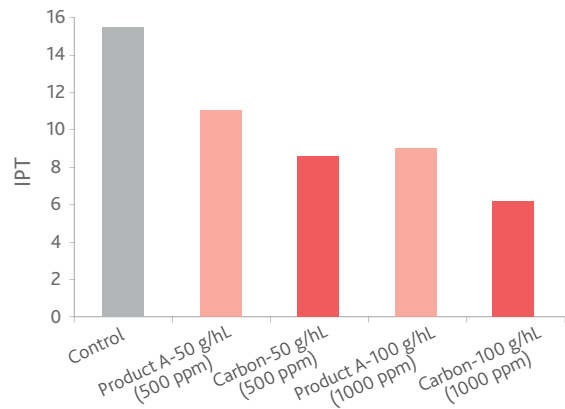
**LAFFORT**

*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**

Aspect .....Granulated

Colour .....Black

**CHEMICAL ANALYSIS**

Humidity (%) ..... < 20  
 Ashes (%) ..... > 20  
 Calcium (g/kg) ..... < 10  
 Iron (ppm) ..... < 200

Lead (ppm) ..... < 2  
 Mercury (ppm) ..... < 1  
 Arsenic (ppm) ..... < 3  
 Cadmium (ppm) ..... < 1  
 Zinc (ppm) ..... < 25

**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 (1000 ppm). 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 RECOMMENDATION**

- Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
- Optimal date of use: 4 years.
- Do not use opened bags.

**PACKAGING**

- 5 kg bags, 10 kg boxes.

