

CHARBON ACTIF SUPRA 4

Powdered activated carbon for oenological use.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Enology. In compliance with the regulation (EC) n°606/2009 and the Food Chemical Codex (FCC).

Physical characteristics

Aspect	powder
Colour	black
Iodine number	135 cg/g
Permeability	60 mDa
Decolorization power	≥ 85
Molasses number	≥ 200

Chemical analysis

Humidity	< 20 %	Arsenic.....	< 3 ppm
Ashes.....	< 10 %	Calcium.....	< 10 g/Kg
Iron.....	< 200 ppm	Cadmium.....	< 1 ppm
Lead.....	< 2 ppm	Zinc.....	< 25 ppm
Mercury	< 1 ppm		

Oenological use

Properties: Powdered activated carbon for oenological use.

Dosage: 20 to 100g/hL (200 to 1000 ppm).

Preparation: It is recommended to hydrate the product CHARBON ACTIF SUPRA 4 in 10 times its weight in water (1kg for 10L of water), 1 hour before its use. Incorporate into the tank and homogenize during a reassembly. A racking followed by a later filtration is recommended to eliminate the coal.

EU regulations

- Only for musts, new wines still in fermentation, rectified concentrated grape must and white wines.
- Corrects the colour of musts and white wines.
- Limit the use of activated carbon to 100g/hL (1000 ppm).
- Check your local legislation in force and abide by the right dosage.

Storage – Optimal date of use

- Store in original packaging at room temperature (0 to 22°C), in a dry and odourless room.
- Optimal date of use :
 - 4 years after packing date
 - 1 month after opening (if the bag is properly sealed).

Packaging

5, 15, 17,5kg Bags

