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 Œnology. In compliance with the regulation EU) n°2019/934 and the Food Chemical Codex (FCC).

Physical characteristics

Aspect	powder
Colour	black
lodine number	135 cg/g
Permeability	
Decolorization power	
Molasses number	

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).

<u>Preparation</u>: 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 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. Do not use opened packaging. Optimal date of use: 4 years after packing date.

Packaging

5, 15, 17,5kg Bags

