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# CARBOCROMOS® SUPER

## ACTIVE CARBON FOR OENOLOGICAL USE, ADSORBENT, WITH MEDIUM-LOW DECOLORIZING ACTIVITY

### COMPOSITION

Powder vegetal carbon obtained from raw materials selected through a physical activated process.

### CHARACTERISTICS

CARBOCROMOS® SUPER is a vegetal carbon steam-activated, with low content of releasable metals.
It is a highly pure product, in powder form with a remarkable specific adsorption surface, with a porosity able to adsorb pigments and small molecules.
Manufacturing processes and the purity of the raw materials prevent from releasing unwanted elements.

### APPLICATIONS

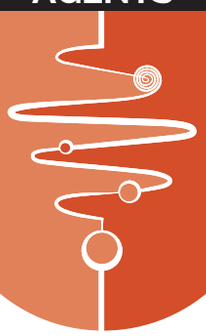
CARBOCROMOS® SUPER is used in treatments that require the use of an active carbon with low de-colorizing activity, in particular to improve the odour and the other organoleptic characteristics of wines and fruit juices. In fact, CARBOCROMOS® SUPER is able to remove unusual odours and tastes without causing any changes to the chromatic characteristics.
With stuck fermentations CARBOCROMOS® SUPER selectively adsorbs residues of phytosanitary treatments and some substances secreted by yeasts (ottanoic and decanoic acid and their esters) having inhibiting action towards the same blastomycetic flora.

**When using CARBOCROMOS® SUPER please comply with the relative legal regulation in force.**

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### DIRECTIONS FOR USE

Dissolve CARBOCROMOS® SUPER in water or directly on the mass for treating, keep it stirred for some hours under the usual conditions; longer time needs in case of stuck fermentation.

### DOSAGE

From 20 to 30 g/hL in case of stuck fermentation;
From 50 to 100 g/hL in particular conditions;
However, we recommend previously to carry out laboratory tests.

### PACKAGING

20 kg bags.

### STORAGE

Keep in a cool, dry place, free of odours.

### HAZARD

Based on the current European regulations the product is classified: not hazardous.

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