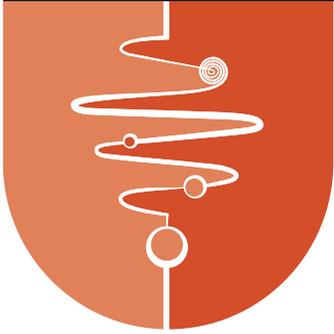


CHIARIFICANTI



CARBOCROMOS® ENO

CARBON WITH INTENSE DECOLORIZING POWER

COMPOSITION



Vegetal carbon with a particular decolorizing activity, obtained from selected raw materials.

CHARACTERISTICS



CARBOCROMOS® ENO is a vegetal carbon with a highly pure, activated by phosphoric acid, ideal for enological use. Activation and purification's treatments permit to obtain a product with a minimum content of transferable metals.

CARBOCROMOS® ENO has a very high decolorizing power and it does not provide any organoleptic alteration to the product treated.

Its absorbent action is particularly effective towards antocians and oligomers easily oxidable, cause of instability in white wines.

Its high exchanging surface enables an effective removal of pesticide residuals and the toxic substances released from yeasts themselves.

APPLICATIONS



CARBOCROMOS® ENO is indicated for musts, white wines, vinegar and fruit juices' treatment.

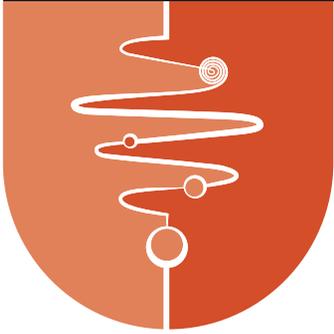
Its more recognized use is the one correlated to its high decolorizing power, typical of the best carbon for enological use.

Interesting even for white wines' stabilization where it removes the products of condensation of phenolic substances, improving the chromatic and organoleptic characteristics of wine.

Small quantities of CARBOCROMOS® ENO used on must, can enhance the fermentative trend as consequence of the absorption of the toxic substances for yeasts; the same for sparkling refermentations.

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

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DIRECTIONS FOR USE

Dissolve CARBOCROMOS® ENO in little water or directly on the mass to be treated, keep mixed for at least 30 minutes.



DOSAGE

Variable until 100 g/hL, but usually lower, compared to other enological carbons, due to its high decolorizing power. It is recommended to carry out laboratory tests previously.



PACKAGING

Bags of 15 kg in pallet of 675 kg.



STORAGE

Keep in a cool and dry place, free from odours. Close open packs securely.



HAZARD

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