

CARBOCLEAN™

CORRECTORS

Highly decolorizing activated charcoal, preservation of organoleptic properties

↘ OENOLOGICAL APPLICATIONS

CARBOCLEAN™ has been specially selected for its strong stain removal and decolorization properties, and its ability to preserve the fruity aromas of musts and wines.

Thanks to an innovative activation technology and a high internal surface area, it has a high adsorption capacity and fast settling kinetics.

Its homogeneous and controlled particle size distribution gives it good filterability and consistent quality.

It is strongly recommended to carry out the treatment at the time of the harvest as soon as the must flows, while combined with pectolytic enzymes (MYZYM CLARIF™ or MYZYM ULTRA CLARIF™).

↘ IMPLEMENTATION

This product is intended to correct the color of stained, oxidized white musts and wines and from red grapes that have white juice.

Authorized legal dose: 100 g/hL.

Product subject to authorization. Comply with the legislation in force within your wine region.

CAUTION: the regulations differ depending on whether charcoal is used on must, wine in fermentation or wine.

1. Incorporation:

Dilute **CARBOCLEAN™** with 10 times its weight in water. Add to the must or wine using a fining device.

Homogenize during pumping-over, followed by careful stirring.

It can be used for flotation combined with enzymes and fining additives.

2. Removal:

- On must: use **CARBOCLEAN™** combined with MYZYM ULTRA CLARIF™ and remove after 24 hours of settling, or by centrifugation.
- On wine: remove after 48 hours of contact by filtration or fining.

↘ DOSAGE

For the calculation of the dosage, contact your laboratory.

↘ PACKAGING AND CONSERVATION

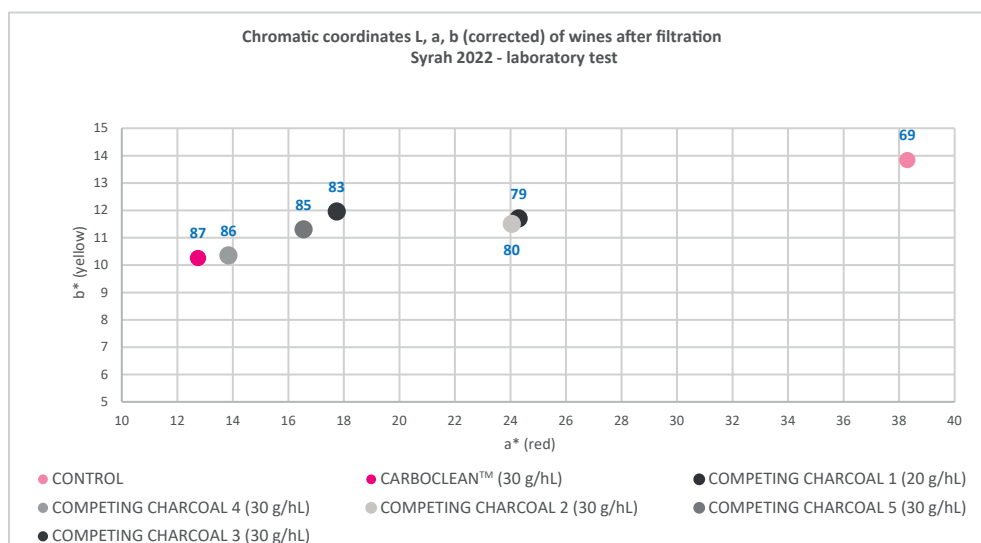
- 5 kg, 15 kg

Store in a dry, well-ventilated, odor-free place at a temperature between 5 and 25°C, protected from air and light.

Once opened, the product must be used quickly. Once dissolved, the preparation should be used within one day.

CARBOCLEAN™

↘ A charcoal with high decolorizing properties



Tests conducted at different scales show the very good decolorization capacity of **CARBOCLEAN™** on the three colorimetric parameters, even at low doses.

↘ Preservation of organoleptic properties

In the various sensory analyses carried out, **CARBOCLEAN™** came out significantly better than competing charcoals, with a higher aromatic intensity on the nose and palate, and more intense fruity notes.

