

# CARBION™ GRANULES

## CORRECTORS

Authorised legal dose: 100 g/hL.

Product subject to authorisation. Comply with the legislation in force in your wine region.  
**IMPORTANT:** the regulations differ depending on whether charcoal is used on must, wine in fermentation or wine.

### ↘ OENOLOGICAL APPLICATIONS

**CARBION™** is an activated vegetal carbon designed for decoloration of must and wines affected by excess of colour.

**CARBION™** is an active inert carbon, with a very high adsorbing power.

Its very high internal surface (1300 to 1400 m<sup>2</sup>/g) allows a very large capacity to decolorate must or wines with excess of colour.

**CARBION™** has been especially selected for its respect of wine aromas.

The granulated form of **CARBION™** avoids the very fine particles to be spread all over the place, therefore its use is much easier. On top of that, sedimentation of product is much quicker after treatment.

It is recommended to incorporate **CARBION™** on must just after pressing in conjunction with the use of pectolytic enzymes (MYZYM CLARIF™ or MYZYM ULTRA CLARIF™).

### ↘ INSTRUCTIONS FOR USE

1. Incorporation:

Dilute the granules of **CARBION™** in 10 times their weight of cold water prior adding to must or wine.

Homogenize properly during a pumping over.

2. Elimination:

- On must: use **CARBION™** in combination with MYZYM CLARIF™ and eliminate after 24 hours settling or by centrifugation.
- On wine: eliminate after 48 hours of contact by fining or filtration.

### ↘ DOSE RATE

The dose will be determined after laboratory trials.

### ↘ PACKAGING AND STORAGE

- 1 kg, 15 kg bags.

Store in a dry, odourless environment which is well ventilated at a temperature between 5 and 25°C.

Once dissolved, the preparation must be used quickly.