

FLAVOCLEAN™

CORRECTORS

Product subject to authorisation. Comply with legislation.

The use of oenological charcoal is authorised on musts, fermenting wines and white wines up to a limit of 100g of charcoal per hL.

↘ OENOLOGICAL APPLICATIONS

FLAVOCLEAN™ is an active vegetal charcoal, adapted to deodorising musts and wines, especially active against certain tastes: mould and vegetal (IPMP...)

FLAVOCLEAN™ is an inert active charcoal with a high adsorbing capacity in regard to certain wine taints. It shows a relatively low capacity for discolouring.

↘ INSTRUCTIONS FOR USE

1. Incorporation:

- Mix the product into 2 to 3 times its volume in water and incorporate the suspension into the must or wine.
- Homogenise during a pumping over followed by careful stirring.

2. Elimination :

- On must: Use FLAVOCLEAN™ in association with MYZYM CLARIF™ and eliminate after 24 hours must settling or by centrifugation.
- On wine: Eliminate after 24 hours (maximum 48 hours) contact by filtration or fining.

↘ DOSE RATE

For dosage determination, consult your laboratory or your consulting oenologist. As the dosage depends on the problem to be corrected, it is recommended to carry out trials beforehand.

↘ PACKAGING AND STORAGE

- 1 kg bags.

Store in a dry well-ventilated environment away from odours. The temperature must be between 5 and 25°C.