CHIARIFICANTI



CARBOCROMOS® WT

MOIST ACTIVATED CARBON
WITH STRONG DECOLORIZING ACTIVITY



COMPOSITION

Activated and moistened active carbon obtained from wood.



CHARACTERISTICS

CARBOCROMOS® WT is a phosphoric acid activated moist vegetable carbon with a high level of purity. Its humidity helps to handle it easily and reduces dust.

In addition, the water used to moisten the carbon eliminates the presence of air, thereby reducing oxidation in the treated wines. This enables the carbon to be dispersed directly in the wine to be treated.

The treatment with phosphoric acid guarantees a pure product free of transferable metals (in particular zinc and lead).

 ${\sf CARBOCROMOS}^{\tiny{\circledR}} \ \ {\sf WT} \ \ {\sf has} \ \ {\sf a} \ \ {\sf strong} \ \ {\sf decolorizing} \ \ {\sf activity}, \ \ {\sf particularly} \ \ {\sf towards} \ \ {\sf anthocyanins}.$

It also absorbs oligomers which can easily oxidize and which cause instability in white wines. The product has been designed to improve ultrafiltration processes.



APPLICATIONS

CARBOCROMOS® WT is recommended for the treatment of must, white wines, vinegar and fruit juice.

It is ideal for stabilizing oxidized white wines since it removes the products of condensation of the phenolic substances, thereby improving the chromatic and organoleptic characteristics of the wine.

Small quantities of CARBOCROMOS® WT can improve fermentation through the absorption of toxic substances produced in musts and wines by the yeast.

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



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	DIRECTIONS FOR USE
	Dissolve CARBOCROMOS® WT in a small amount of wine or directly in the product to be treated; stirring constantly for at least 30 minutes.
P	DOSAGE
	Change up to 154 g/hL corresponding to 100 g/hL of dry product. It is recommended to perform laboratory tests beforehand.
	PACKAGING
	15 kg bags.
	STORAGE
	Keep in a cool, dry place that is ventilated and free of odours. Close open packs tightly.
\triangle	HAZARD
	Based on the current European regulations the product is classified: not hazardous.

