

Top Carbon

ACTIVE VEGETABLE CARBON

Conforms with the International Oenological Codex. Not derived from genetically modified organisms.
Allergen free.

Oenological vegetable carbon with a high decolouring performance. During production Top Carbon undergoes a process of chemical-physical activation, which increases its effectiveness. The product complies with the requirements of the Codex Oenologique.

Top Carbon comes as a fine powder with individual granules characterised by a high porosity, a characteristic that enhances the oenological performance of the product, in fact the contact surface between the carbon itself and the matrix is remarkable.

For the treatment of white wines

The absorption potential of Top Carbon is exploited in white wines characterised by excessive colour intensity, caused by oxidation or maderisation for example.

Top Carbon is also successfully used to reduce the iron content of wines and, therefore, to obtain a greater stability with regard to ferric casse.

In fruit juices and in vinegars

The use of Top Carbon both in juice and in vinegars, greatly improves the colour characteristics of the treated products, in addition to increasing stability.

The care taken in the choice of raw materials guarantees the absence of flavour transferral and unusual tastes and makes it possible to carry out forced discoloration even when using low dosages.

Composition

Vegetable carbon.

Characteristics

Appearance: powder.

Colour: black

Humidity: 15% max.

Type of activation: with phosphoric acid.

Dosage

10-100 g / hl depending on requirements and on the polyphenolic reduction required

How to use

Directly sprinkle the pre-set amount of Top Carbon in a small portion of the product to be treated. We recommend adding it slowly to the must or wine by performing a closed cycle pump-over in order to promote the homogenisation of the product.

Maximum decolouring action occurs within the first 16 hours of treatment.

Storage

Store in a cool, dry environment. Once the package has been opened, it must be carefully re-closed and stored in a cool, dry environment.

The product is likely to absorb unusual odours if kept in an unsuitable environment.

Pack sizes

Code EXP00108500 - 10 kg bags



Perdomini-IOC S.p.A.

Via Salvo D'Acquisto, 2 - 37036 S. Martino Buon Albergo (VR) Italy
tel. +39-045-8788611 r.a. fax +39-045-8780322
fax uff. vendite +39-045-8780122
www.perdomini-ioc.com - info@perdomini-ioc.com