

DELICARBONE GRAINS

Destaining white musts and wine.

CHARACTERISTICS

DELICARBONE GRAINS is a plant origin oenological charcoal for food-use.

DELICARBONE GRAINS is an active charcoal of extruded powder which disintegrates on contact with an aqueous solution. This active pine wood based charcoal is activated by phosphorous acid and not by zinc chloride. The chemical activation to phosphorous acid implies working directly on the wood.

APPLICATIONS

This charcoal has a high decolorizing capacity linked to a high adsorbent capacity. It is used for de-staining white musts and wines.

APPLICATION RATE

The maximum authorized dose is 100 g/hL, but each treatment must be preceded by dose finding studies.

INSTRUCTIONS FOR USE

Dissolve **DELICARBONE GRAINS** in wine, incorporate into the wine mass and homogenize by pumping over 1 or 2 times.

Fining is recommended following the treatment to eliminate the black color before filtering with a gelatin, a fish fining agent or caseine.

Charcoal is subject to particular regulations (record keeping, time for adding product). Refer to regulations in force.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulations in force.

PACKAGING

Granules packaged in 1 and 5 kg bags.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place.

Once open: use quickly.

Best used before BIUB date written on package

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