

ACTIVA+ L

OENOLOGICAL DECOLOURISING CHARCOAL IN LIQUID FORM

DISCOLOURIZATION OF MUSTS AND COLOURED WHITE WINES AND REDUCTION OF OTA CONCENTRATION IN ALL MUST TYPES

CHARACTERISTICS

- ◆ **ACTIVA + L** is a vegetal activated charcoal with **oenological quality in suspension and stabilized**. Its **great adsorption capacity** is particularly adapted to the **decolourisation** of musts and coloured **white wines** (see reg. CE 1493/99). Its specific formula gives this product appreciable **clarifying properties, without complementary treatment**.
- ◆ **ACTIVA +** helps reduce the OTA concentration in white, red or rosé musts. Ochratoxin A is a carcinogenic mycotoxin and the maximum content level authorized in wines is of 2 mg/L.
- ◆ Presented as a **liquid form**, **ACTIVA + L** offers better conditions of use than classical powdery charcoals : total absence of dust, simple way to prepare and to use during a pumping-over or a transfer, aeration and reduce oxidation of wine.
- ◆ **ACTIVA + L settles rapidly** : several resuspension can be effected allowing the maximum efficacy of the treatment, without wasting time.
- ◆ **ACTIVA + L** charcoal constitution offers a **very thin granulation** (see Technical Sheets), which guarantees **decolourising qualities**. However, to the contrary of powdery charcoal, **ACTIVA + L** does not leave so many light particles in suspension after settling and **clarifies** the treated wine : **in a lot of cases, the wine can be filtered as soon as the end of the decolourising treatment**.

LEGISLATION

- ◆ White wine treatment with oenological charcoals is authorize at the limit of 100 g dry product per hL .
- ◆ **Maximum legal dosage for ACTIVA + L : 500 g/hL or 0.45 L/hL.**
- ◆ A manipulation register must be controlled during the decolourising treatment.
- ◆ The treatment to remove OTA is legally permitted for all must or wine types that are still in fermentation.

TECHNICAL CHARACTERISTICS

◆ Activa + L composition

Vegetal activated charcoal (20% p/p or 200g/kg) in liquid form.

◆ Vegetal activated charcoal

- pH : 6 to 8
- Methyl blue adsorption (g/100g) : min. 25
- Melasse index : 175
- Intern surface (B.E.T.) M²/g : 1400
- Granulation at 75 µm (200 mesh) : 10 to 20%
- Iron : ppm max. 200
- Lead : ppm max. 1
- Zinc : ppm max. 15
- Arsenic : ppm max. 2

DOSAGES

- ◆ The dosage must be determined in connection with the decolourising to be released (if possible, preliminary trials are recommended).
- ◆ To remove ochratoxin A : 5cL/hL to 30cL/hL according to OTA concentration. For red wines, add ACTIVA+ L at the end of the maceration.

INSTRUCTIONS FOR USE

- ◆ Mix the jerrycan well before using.
- ◆ Slowly dilute the necessary quantity of **ACTIVA + L** into wine or must to be treated. Mix well.
- ◆ Introduce regularly into wine or must during a pumping-over or a transfer with a metering-pump or a DOSACOL.
- ◆ 1 or 2 resuspension are recommended before final sedimentation or centrifugation.

PACKAGING

- ◆ 20 litre jerrycan.
- ◆ 1000 litre container.

STORAGE CONDITIONS

- ◆ Full original sealed packaging, store in a dry, odourless environment, out of the light.
- ◆ Do not freeze.
- ◆ Once opened, use quickly.