

NOIR ACTIVA + GRANULE

Enological activated carbon in granulated, powder or liquid form.

For the decolorization of white musts and wines
For the reduction of ochratoxin a levels in all must types

CHARACTERISTICS

ACTIVA + is a carbon of plant origin and offered in granulated, powder or liquid forms (Technical sheet N° 7.020). It has a high decolorization potential thanks to a strong adsorbance efficiency. It is very pure and does not affect the sensory profile of wines.

The products of the **ACTIVA +** range are used to decolorize white musts and wines. They mainly bind anthocyanins, which cause the red colour in wines, but also the oxidized phenolic compounds, which are responsible for browning of white wines.

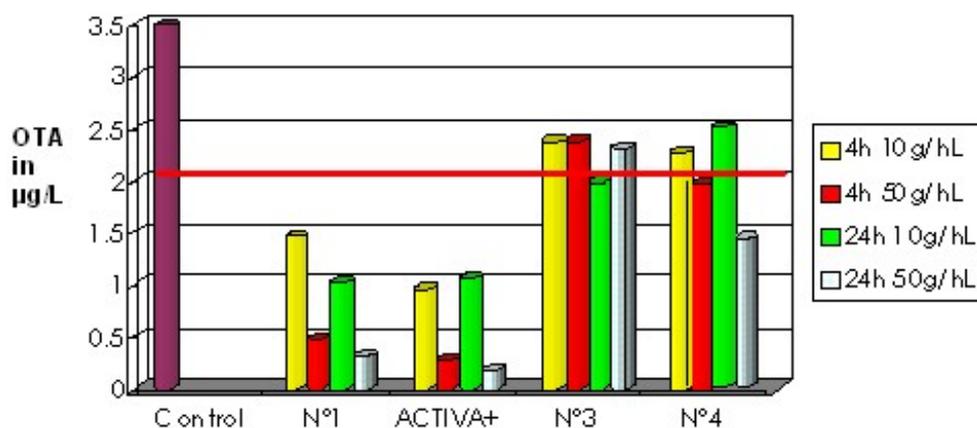
The products of the **ACTIVA +** range allow to reduce the amount of ochratoxin A (OTA) in white, red and rosé musts and wines, which are still fermenting. OTA is a carcinogenic mycotoxin whose maximum concentration is set to 2 micrograms (μg) per liter.

OTA is produced by a mould found on grapes, mainly *Aspergillus carbonarius*. However, it has been observed that the amount of OTA in musts increases during the maceration in red winemaking (1) (2). In this case, it would be preferable to treat toward the end of the maceration.

Not all active carbons are equally efficient for the removal of OTA. The following graph shows the very high efficiency of **ACTIVA +** for this application.

OTA removal using different carbons

Initial OTA concentration: 3.5 $\mu\text{g/L}$



The treatment time is very short since 10 g and 50 g/hl of **ACTIVA +** allowed to remove 72% and 92% of the OTA in 4 hours, respectively. A longer treatment time (24h) did not increase the efficiency significantly.

APPLICATION RATES

The treatment of **white, rosé or red musts and wines that are still fermenting** is allowed for the following applications:

- To correct the organoleptic characters of musts affected by fungi such as Botrytis or oidium,
- To remove possible contaminants (for example: Ochratoxin A),
- To correct the colour:
 - of white musts obtained from red grapes with white pulp,
 - of very yellow musts obtained from white grapes,
 - of oxidized musts.

The treatment of **white wines** with color defects is allowed in the following cases:

- To correct the colour:
 - of white wines obtained from red grapes with white pulp,
 - of white wines, which were accidentally colored from storage in tanks which previously contained red wines,
 - of very yellow wines made from white grapes,
 - of oxidized wines.

The treatment with enological carbon is allowed up to the limit of 100 g/hl of dry product.

Treatments with enological carbon have to be duly documented.

In France, prior authorization by the customs agencies is not required anymore.

In must:

The application rate depends on the desired effect.

Add **ACTIVA + poudre** directly into the must and mix, but add **ACTIVA + granule** first into water (1 kg/10 L of water) and add to the must two hours after enzyme treatment. Mix thoroughly after pumping over.

After treatment with activated carbon, perform a clarification with **POLYCASE** (technical sheet N° 6.050).

For ochratoxin A removal: 10 to 60 g/hL depending on the OTA level. Treat red wines toward the end of the maceration.

In white wines:

The application rate depends on the desired decolorization. The application rate has to be determined before each treatment.

As described above, the powder can be mixed directly into the wine, while the granules have to be added to water and mixed first.

After the treatment, perform a fining according to the desired objective:

GELISOL to decrease astringency

CRISTALINE for a perfect clarification

POLYCASE if the wine is oxidized

Recommended application rates:

- **GELISOL**: 3 to 5 cl/hl
or 2 to 3 cl/hl when combined with **SILISOL**
- **CRISTALINE**: 1 to 2.5 g/hl
- **POLYCASE**: 30 to 70 g/hl

PACKAGING

Granules:

- 1 kg bag – box of 25 x 1 kg.
- 5 kg bag – box of 5 x 5 kg.

Powder:

- 17,5 kg bag.

STORAGE

Store full and unopened package away from light, in a dry and odourless area.

Open package: use rapidly.

BIBLIOGRAPHY

(1) GAMBUTTI, A. et All. (2005) Influence of enological practices on ochratoxine A concentration in wine. America, journal of enologie and viticulture. 56/2.

(2) ICV. Ochratoxine A dans les vins – Etat des connaissances.

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