



# LES ESSENTIELS

## CHARBON ENO ANTICROMOS

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Destaining of white musts and wines

### CHARACTERISTICS

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**CHARBON ENO ANTICROMOS** is a plant-based oenological carbon suitable for use in food. Its qualities make it excellent for destaining white musts and wines.

**CHARBON ENO ANTICROMOS** is manufactured by chemical activation with phosphoric acid. This activation coupled with the choice of wood results in a carbon with a large absorption specific surface area.

### APPLICATIONS

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**CHARBON ENO ANTICROMOS** has a very high power of adsorption which is put to good use for destaining white musts and wines.

### DOSAGE

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The average dose is between 10 and 30 g/hL. Prior laboratory tests are recommended to determine the optimum dose.

Maximum legal dose according to current European regulations: 100 g/hL.

### INSTRUCTIONS FOR USE

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**Destaining:** the maximum dose allowed is 100 g/hL, but the optimum dose must be determined before every treatment.

Dilute **CHARBON ENO ANTICROMOS** in the must or wine, incorporate in the total mass and homogenise by pumping over once or twice.

After treatment, fining is recommended to remove black parts before filtration, using gelatine, fish glue or casein.

**Coal is subject to specific regulations (record keeping, time of addition). Please refer to current regulations.**

#### Precautions for use:

Product for oenological and specifically professional use.

Use in accordance with current regulations.

### PACKAGING

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15 kg.

### STORAGE

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Store unopened, sealed packages away from light in a dry, odour-free environment.

Once opened, use up rapidly.

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