








**FINING AGENTS**

# CARBOFLOR

Enological carbon

	<p><b>COMPOSITION</b> Steam-activated carbon</p>
	<p><b>GENERAL CHARACTERISTICS</b> Carboflor is a vegetal carbon physically activated using steam. It can be used to improve the aroma and flavor of must and wine and as a detoxifier in stuck fermentations.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>Improving the aromatic cleanliness of must and wine.</li> <li>Detoxification of must in the case of sluggish and stuck fermentations.</li> </ul>
	<p><b>DOSAGE</b> 100 g/hL (maximum legal dose in the EU).</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage. Attention: In the EU, according to Reg. (EU) 2019/934, carbon can be used only in must, new wine still in fermentation and white wine. Outside the EU, please refer to the regulations in your country.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve the product in a small amount of water or directly into the mass to be treated. Stir occasionally. Contact time 15-20 minutes.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 20 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: this product absorbs moisture and odors.</p>
	<p><b>COMPLIANCE</b> The product is in compliance with: Codex Oenologique International</p> <p>Product approved for winemaking, in accordance with: Reg. (EU) 2019/934</p>

*The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.*