


**FINING AGENTS**

**ENOBLACK DECOLOR**

Humid carbon with decolorising properties

	<p><b>COMPOSITION</b> Vegetal active carbon with 45% humidity.</p>
	<p><b>GENERAL CHARACTERISTICS</b> ENOBLACK DECOLOR is a decolorising carbon with a content of humidity controlled, which reduces the powder dispersion in the environment and make the use easier by cellar workers. Its extreme decoloring efficiency at low doses is due to its high affinity for the "red" component, i.e. anthocyanins. It doesn't require long contact time and it does not alter the chemical composition of the treated must/wine.  ENOBLACK DECOLOR has a good clarifying and lees compaction effect that allows its rapid removal after treatment. It does not add any taste or smell to the must or wine.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Color removal of musts and wines.</li> <li>▪ Curative treatment of oxidised white wines.</li> </ul> <p>ATTENTION: in the EU, according to Regulation (EU) 2019/934, charcoal can only be used in must, new wine in fermentation and white wine. Outside the EU, please refer to the regulations in your country.</p>
	<p><b>DOSAGE</b> 20 - 100 g/hL (1,7 - 8 lb/1,000 gal) Maximum legal dosage according to EU and OIV: 180 g/hL (14,4 lb/1,000 gal) Outside the EU, please consult the legislation in force.  In order to optimise the dosage, we recommend laboratory tests with increasing dosages. It may be necessary to combine the product with other fining agents.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Dissolve the product in a small amount of water, must or wine. Add uniformly to the volume to be treated during pump over, preferably using a metering pump or Venturi tube. Contact time 30-60 minutes. The longer the contact time, the greater the effect. Must be keep in contact for at least two days after treatment. To promote its sedimentation and removal, it is advisable to add a fining agent of vegetal origin (PLANTIS or CLARIL range) or gelatine.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 20 kg  Sealed package: store in a cool, dry and well-ventilated area. Opened package: close carefully and store as indicated above. Warning: the product tend to absorb moisture and foreign odours.</p>
	<p><b>COMPLIANCE</b> The product is in compliance with: Codex œnologique international  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.