








**FINING**

# ENOBLACK SUPER

Decolorizing carbon in powder form.

	<p><b>COMPOSITION</b> Vegetable carbon activated with phosphoric acid.</p>
	<p><b>GENERAL CHARACTERISTICS</b> Enoblack Super is an ultra-pure vegetable carbon activated with phosphoric acid, highly effective for decolorizing. Its effectiveness is due to its strong affinity with anthocyanins. In fact, Enoblack Super is particularly active even at low doses, does not require lengthy contact time and precipitates slowly. It can also be effectively used to reduce the content of mold-originated toxins (ochratoxin A) and riboflavin, the compound responsible for the "light struck" defect. Enoblack Super does not affect the chemical composition of treated must or wine.</p>
	<p><b>APPLICATIONS</b></p> <ul style="list-style-type: none"> <li>▪ Decolorizing must and wine.</li> <li>▪ Treatment of oxidized wines.</li> <li>▪ Removal of mold-originated toxins (ochratoxin A).</li> <li>▪ Removal of riboflavin (prevention of light struck).</li> <li>▪ Decolorizing vermouth and vinegar.</li> </ul>
	<p><b>DOSAGE</b> Up to 100 g/hL (maximum legal dose in the EU).</p> <p>Preliminary laboratory trials are recommended to determine the correct dosage.</p> <p><i>Attention:</i> In EU, according to Reg. (EU) 2019/934, carbon can be used only in must, fermenting wine and white wine. Outside EU, please refer to the regulation in force in your country.</p>
	<p><b>INSTRUCTIONS FOR USE</b> Sprinkle the product into a little water or wine. Add uniformly to wine during pump-over, preferably using a metering pump or Venturi tube. Minimum contact time: 15-20 minutes. To accelerate the sedimentation of carbon, add a fining protein such as gelatin or isinglass.</p>
	<p><b>PACKAGING AND STORAGE CONDITIONS</b> 1 kg, 10 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Opened package: carefully reseal and store as indicated above. Warning: carbon absorbs moisture and odors.</p>
	<p><b>COMPLIANCE</b> <u>The product is in compliance with:</u> Codex Oenologique International</p> <p><u>Product approved for winemaking by the TTB.</u> The amount used to treat the wine, including juice, shall not exceed 25 lbs/1000 gallons (300 g/hL).</p> <p><u>Product approved for winemaking,</u> 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.