








FINING

ENOBLACK SUPER

Activated enological carbon in powder form.

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|  | <p>COMPOSITION Vegetable carbon activated with phosphoric acid.</p> |
|  | <p>GENERAL CHARACTERISTICS 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). Enoblack Super does not affect the chemical composition of treated must or wine.</p> |
|  | <p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Decolorization of must and wine. ▪ Treatment of oxidized wines. ▪ Removal of mold-originated toxins (ochratoxin A). ▪ Discoloration of vermouth and vinegar. |
|  | <p>DOSAGE Must: up to 100 g/hL Wine: up to 100 g/hL</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 in white and red must up to 100 g/hL and in white wine only up to 100 g/hL. Outside EU, please refer to the regulation in force in your country.</p> |
|  | <p>INSTRUCTIONS FOR USE Sprinkle the product into a little water or wine. Add uniformly to wine during pump-over, preferably using a metering pump or Venturi tube.</p> |
|  | <p>PACKAGING AND STORAGE CONDITIONS 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>COMPLIANCE <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. (CE) N.606/2009 Reg. (EU) 2019/934 (applied from 7 December 2019)</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.