

CARB-OFF

Agglomerated carbon to remove off-flavours

STOP POWDER FORMATION

Thanks to the miniTubes™ technology, **Carb-Off** is practical to use and avoids “carbon linked problems” since the pellets do not release powder. Hence the bags can be emptied without aggravating the user and without the formation of “clouds” of product. **Carb-Off** can be hydrated in water better than normal carbon powder since the pellets are quickly moistened and distributed in water; this consequently saves preparation time.

APPLICATIONS

Carb-Off can be used in red and white musts and in white wines to correct sensory defects provoked by Botrytis or other contaminating microorganisms. It is particularly useful when volatile phenols, geosmine and garlic odours are concerned.

Thanks to the high specific surface it can remove various molecules, hence allowing for a decisive correction of potential off-flavours that can develop during the production process.

INSTRUCTIONS FOR USE

Disperse **Carb-Off** in a small amount of must/wine or water and mix well. Then add to the mass to be treated. It is also possible to disperse **Carb-Off** directly in the mass to be treated.

The effervescence that occurs during the dispersion is typical of the miniTubes™ technology and is due to inert gas release. To facilitate carbon sedimentation it is advisable to add it before fining treatments.

DOSES

Maximum dosage: 100 g/hl.

PACKAGING

2 kg and 10 kg bags.