

ProCarB

CLARIFIER

ProCarB comprises vegetable and mineral components: vegetable charcoal + vegetable protein + bentonite.

Designed to optimize clarification, eliminates oxidized and oxidizable compounds in wines.

ORGANOLEPTIC FEATURES

APPEARANCE powder

COLOUR grey

SCENT odourless

APPLICATIONS

ProCarB is composed by:

- Activated charcoal, with high adsorption power, especially indicated for the elimination of oxidized and oxidizable compounds, avoiding the darkening of musts and wines;

- Vegetable protein, for clarification, acts against bitterness, giving wines a remarkable organoleptic improvement;

- Bentonite of an activated nature, capable of eliminating the unstable proteins in the wine, respecting its organoleptic characteristics.

With a balanced composition, it can be used in the treatment of white and red wines and in white and *rosé* musts.

In red wines and *rosé* musts, it improves the physico-chemical stability without interfering with the color and facilitates the wine's filtration.

PHYSICO-CHEMICAL FEATURES

DENSITY (20°C) 1,165 - 1,205

CONTENT IN SO₂ (g/l) 150 - 170

HEAVY METALS (mg/kg) < 10

ARSENIC (mg/kg) < 3

LEAD (mg/kg) < 2

MERCURY (mg/kg) < 1

PACKAGE

1 kg bags.

25kg bags.

CONSERVATION

In original packaging, unopened, protected from light, in a dry, cool and well-ventilated place.

After opening the package, seal and keep under the conditions above.

i Product in compliance with the International Oenological Codex and the Delegated Regulation (UE) n° 2019/934 and modifications.

i The manufacturer certifies that the product is ALLERGEN FREE.

i This document is based on the manufacturer's technical datasheet.

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APPLICATION ADVICE

RECOMMENDED DOSE

WHITE WINES 40 – 70 g/hl

RED WINES 80 – 120 g/hl

MUST 100 – 150 g/hl

PROCEDURE

1 – Dissolve **ProCarB** in water in a proportion of 1:10, mixing continuously to prevent the formation of lumps.

2 – Add the resulting solution to the must/wine using a venturi tube or a dosing pump.

Note: In order to get the best results, the product must be added to, at least, half of the must/wine about to be treated.

i **ProCarB** guarantees a fast and complete clarification and a minimum amount of lees.