

EVERDEC W98

Carbon for discoloration with low dust production

CHARACTERISTICS

The use of carbon as discoloration agents in the food industry has various applications.

Among other technical characteristics, high purity and high discoloration potential are essential.

The use of carbon discoloration agents, especially in medium and large size wineries, leads to the problem of dust formation, which occurs during the manipulation because of the light weight of this coadjutant.

EVERDEC W98 is a valuable active carbon in powder, with a high discoloration capacity obtained through a special production process that drastically reduces formation of dust. The purity grade of EVERDEC W98 satisfies even the most strict qualitative food-industry standards.

EVERDEC W98 is different from other carbons for the following characteristics:

- *High purity*
- *High discoloration capacity due to its alveolar structure, which increases the actual contact area*
- *Simplifies the operators work due to the very low dust generation during its use*
- *Reduces preparation times*

APPLICATIONS

EVERDEC W98, due to its high absorbance and besides being designed for discoloration, is also efficient at reducing ocratoxin levels (10-30 g/hL)

DOSAGE AND INSTRUCTIONS FOR USE

Add EVERDEC W98 directly to the product to be discolored or disperse in water before addition.

Note: determine the dosage with preliminary laboratory trials. The maximum dosage allowed for carbon discoloration agents is of 100 g/hL of dry product.

PACKING

20 kg Bags, in 720 kg pallets

Note: Store EVERDEC W98 in a dry environment in the original packing. Once opened the bag, it is advisable to use all the carbon contained therein in order to avoid possible development of mould.

This product is not considered dangerous therefore a material safety data sheet is not necessary.