

EVERDEC D100

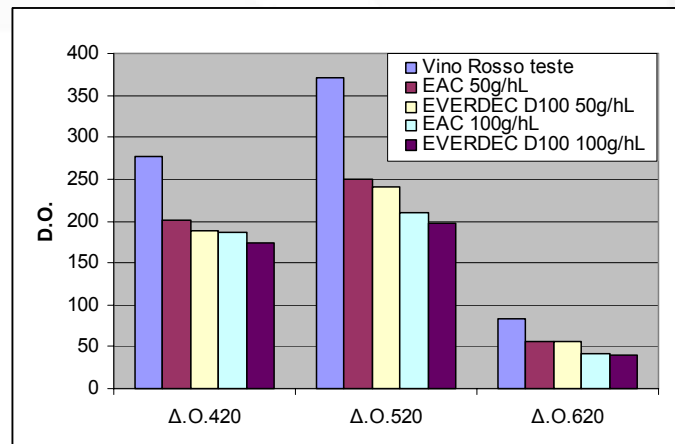
Active Carbon with High Decolorizing Power

CHARACTERISTICS

Decolorizing carbons for use in winemaking industry are characterized by their purity and their decolorizing power.

EVERDEC D100 is the decolorizing active carbon that EVERINTEC has designed for this treatment of musts, juices, wines, vinegars and distilled products because of its:

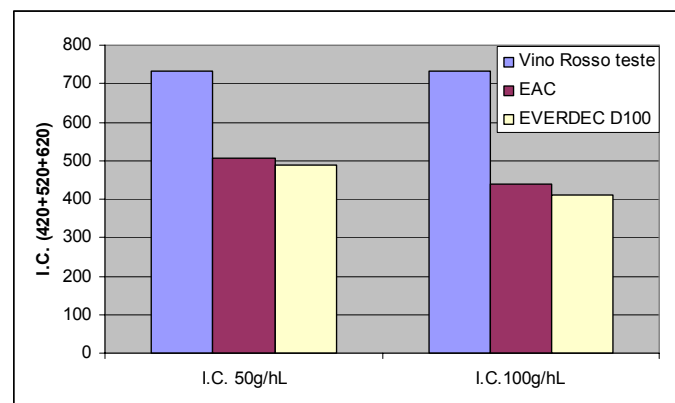
- ⇒ Very high decolorizing power
- ⇒ Very low contents in ashes and metals
- ⇒ Activation by means of phosphoric acid



APPLICATIONS

EVERDEC D100, thanks to its high adsorption capacity, is efficient both for stripping color as well as for reducing the level of ochratoxin.

For this application, we suggest a dosage of 5-25 g/hL



INSTRUCTIONS FOR USE

Add EVERDEC D100 directly to the product to be treated or after dispersion in water.

Note: max. dosage allowed for decolorizing carbon is 100 g/hL of dry product.

PACKING

Bags of 12,5 kg

Note: Store EVERDEC D100 in dry ambient and in its original packing.