



DECORAN®

Decolorizing charcoal for alimentary liquids



→ TECHNICAL DESCRIPTION

Decoran is an activated decolourising carbon of European origin with very high adsorbing power for use in alimentary liquids.

Decoran is prepared by means of a carbonisation process performed under controlled atmosphere by chemical catalysts and process activation.

Thanks to this exclusive method, **Decoran** displays a surface area ranging between 900 and 1100 m²/g with a particle diameter between 10-100 Ångström.

These physical characteristics result in exceptional decolorizing activity in musts and wines, regarding in particular the constituents with higher molecular weight such as polyphenols.

This special decolorizing carbon is chemically inert, does not yield impurities and specifically adsorbs instable and volatile molecules, preserving prized organoleptic characters.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Decolorizing active carbon.

→ DOSAGE

From 5 to 100 g/hL.

→ INSTRUCTIONS FOR USE

Mix the required quantity in some of the liquid to be treated and then add it to the rest via continuous pumping over for at least 30-60 minutes.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

10 kg net bags.

