



DECORAN®

Decolorizing charcoal for alimentary liquids



→ TECHNICAL DESCRIPTION

Decoran is an activated decolorizing charcoal for alimentary liquids with a very high adsorbing power. To enhance the decolourizing property of **Decoran**, carbonization is performed by chemical catalysts and process activation.

As the adsorbing power is inversely proportional to the difference between the size of the particles to be adsorbed and that of the micropores in which they are retained, **Decoran**, with a surface area ranging between 900 and 1100 m²/g of product and with a particle diameter between 10-100 Angström, guarantees the best decolorizing results.

This always produces repeatable and standard decolourizing results, and eliminates the need for preliminary tests. **Decoran** does not release impurities and adsorbs the volatile products only to a limited extent, thus safeguarding all the valuable organoleptic characteristics.

During the decolourizing treatment of juices and ciders, the product can be directly sucked from the bag by means of a Venturi tube, without causing any formation of dust.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Decolorizing active carbon.

→ DOSAGE

5-100 g/hL according to cases.

→ 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.

Reference: DECORAN_TDS_EN_0160720_JUICES_Italy

