

Alea BLACK COMPACT



COMPOSITION

Pelleted bleaching charcoal

GENERAL CHARACTERISTICS

Appearance: black-colored small cylinders

ALEA BLACK COMPACT is an activated carbon extruded into small cylinders that can be dispersed in food liquids. It is derived from a mixture of activated carbon with high bleaching power and food grade binding agents. These properties make it extremely easy to handle, easy to use and avoid the release of dust when treating beverages such as: wine, vinegar, fruit juices, etc.

APPLICATIONS

ALEA BLACK COMPACT is suitable for the decolorization and deodorization of musts and wines.

RECOMMENDED DOSAGES

10 to 100 g/hl, depending on requirements.

Fractional additions are recommended until the desired color is obtained.

EC Legal Limit 100 g/hl

MODE OF USE

Disperse **ALEA BLACK COMPACT** into a fraction of the must or wine to be treated and incorporate into the mass by pumping over. Keep stirring for at least 30 minutes. Minimum contact time 2 hours.

PACKAGES AVAILABLE

Bag 1 kg Box 20 kg (2 x 10 kg)

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

Via Sandro Pertini, 12
40062 Molinella (BO) - ITALIA
Tel. +39 051 88 7052
+39 346 58 33 882
info@alea-evolution.com
alea-evolution@pec.it
alea-evolution.com
CF - P.IVA 02944251202
Cod. REA BO-479327
Capitale sociale € 40.000,00 i.v.

