



# Ercarbon STA

Activated carbon  
powder, low-grade  
dust formation

## Product Description

Ercarbon STA is a highly pure activated carbon in powder form, low dust level during application is assured. The special production process excludes the agglutination of the activated carbon powder. A fact which together with the extremely low dust formation makes Ercarbon STA particularly consumer friendly in application.

Permitted according to the presently valid laws and regulations. Purity and quality of the product are proved by specialized laboratories.

## Aim of Treatment

- for preventive treatment of mash/crushed grapes and must/grape juice derived from damaged grapes. Prevention of off-flavours due to e.g. rotten grapes, frost, mould
- curative in wine to correct off-flavour and off-taste
- prevents later browning reactions

## Product and Effect

With Ercarbon STA an almost dust-free application can be realized, thus cellar hygiene is considerably improved.

In mash and must treatment Ercarbon STA makes possible to ferment without off-flavours developing even when grapes are rotten to a certain degree. Co-fermentation with the carbon deposit remaining is possible, results are however better when sediments are separated before fermentation. Ercarbon STA reacts very quickly. Already after approx. 1 hour full reactivity is almost totally reached.

In combination with Seporit PORE-TEC and/or Erbslöh-Mostgelatine, Ercarbon STA is best added as first component. In the wine Ercarbon STA is able to - dependent on intensity - either reduce or completely eliminate flavour and taste disorders.

## Dosage and Application

Prior to application, check the carbon product for foreign odours. Dependent on the state of rottenness of the grapes, or the intensity of off-flavours, the dosage is between 10 and 100 g per 100 L. Ercarbon STA is stirred into a small amount of liquid, or is added directly. After addition to the vessel, mix thoroughly for several minutes to assure even distribution. For improved efficiency stir again 2-3 times in short intervals.

In case of precoat filtration, Ercarbon STA can be added continuously together with the filter aid.

According to EC regulation no. 606/2009, the application of activated carbon is allowed for mash, must and young wine from white and red grapes. In addition, activated carbon is authorised for use in wine from white grapes. Altogether a maximal dosage of 100 g activated carbon per 100 L (kg) is permitted.

## Storage

Protect from foreign odour and humidity. Reseal opened packagings tightly and immediately and use up soon.

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Our technical product leaflets and the treatment recommendations they contain, are based on our current knowledge and experience and we make all reasonable efforts to ensure the accuracy of the information it provides. But since pre-treatment is mostly unknown to us and moreover imponderabilities with regard to the natural products to treat have to be taken into consideration, the advice given provides general information and serves for your consultation. Without a separate, written statement from our side on a defined matter or problem, the information provided should not be relied upon as legal advice or regarded as a substitute for legal advice and is without liability. The information provided is in accordance with the law in force of the Federal Republic of Germany and the EU. In addition, our general terms of business apply.

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