



# Ercarbon SH

Selective reacting activated carbon powder

## Product description

Ercarbon SH is an activated carbon and is specially designed for beverage treatment requirement. This coconut powder carbon is steam activated whereby Ercarbon SH adsorbs minimal colour pigments of juice and wine.

Treatment aims for usage of Ercarbon SH are:

- adsorption of off-flavours and unwanted odour in juice, wine and spirits
- adsorption of critical substances during concentrate production

## Dosage

Treatment aim	Juice [g/1,000 L]	Wine/Cider [g/1,000 L]	Spirits [g/1,000 L]
Extremely light, shelf-stable and colour stable concentrates (in combination with colour adsorption activated carbon e.g. Akticol FA)	500 - 2,500	-	-
HMF reduction	500 - 2,000	-	-
Sensory improvement (off-flavour and bitterness)	500 - 1,000	500 - 1,000	500 - 1,000
Pesticide adsorption	500 - 2,500	-	-
Stabilisation of minor Patulin contents and Ochratoxin	500 - 2,500	-	-

An activated carbon treatment in a clarified juice is always more efficient than a treatment in a cloudy juice, because the substances to eliminate are partially bound to the sediments separated in the course of clarification, or they have already been fined out by gelatin/FloraClair®, as is the case with polyphenol precipitation. Thus the best results are achieved by treating the filtrate; even treatment of the sediment-reduced, drained off fining supernatant is already of advantage. Should however the necessity arise to treat the cloudy juice to save a filtration process, dosage is made before addition of the other treatment agents. In principle, it is advisable to work at temperatures of approx. 45 - 55 °C and sugar concentrations of max. 30 °Brix. When treatment temperatures are below 20 °C, 20 °Brix should not be exceeded. To keep the activated carbon in suspension during treatment, it is recommended to stir at least in intervals. Reaction times of 30 - 60 minutes are sufficient.

Spirits shall be treated in drinking strength (up to 55 % by vol.).

The guideline for grape processing is: Add 10 g/1,000 L per percent rotten grapes in front of fermentation into must.

Before usage of Ercarbon SH, check the current valid laws respectively the wine regulations of the individual country.

Depending on intended effect it is advisable to determine exact dosages for the respective medium by pre-tests. The stabilizing effect results from pH-value, temperature and turbidity of the treated beverage.

## Storage

Activated carbon is very sensitive to odour- and moisture. Therefore product must protect against off-flavour and moisture. Protect from moisture and foreign odours. Reseal opened packaging's immediately air tight. For improper storage and application liability is excluded.



ERBSLÖH Geisenheim AG • Erbslöhstraße 1 • 65366 Geisenheim, Germany  
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com