

CHARBON GOTA

**For the decontamination of musts and wines
Removes Ochratoxin A and geosmin.**

CHARACTERISTICS

CHARBON GOTA is a food grade oenological activated carbon of vegetal origin (wood). Its qualities and porosity render it suitable for must decontamination. Its pores are larger than the ones of deodorizing carbons, but smaller than those of oenological decolorizing carbons : it is a mesoporous carbon. During the trials carried out by ITV France it was found to be more efficient than other types of carbons for the removal of Ochratoxin A and geosmin while limiting the colour losses in wines.

ENOLOGICAL PROPERTIES

A decontaminating activated carbon



Compared with a traditional decolorizing (Carbon 1) or deodorizing carbon (Carbon 2), **CHARBON GOTA** significantly decreased the amounts of Ochratoxin A (more than 70% at 20 g/hl) in wines, but also those of geosmin, while limiting the effect on wine colour intensity. The differences between carbons were stronger in the case of geosmin : in this trial carried out in collaboration with ITV France, **CHARBON GOTA** was the only one to decrease the amount of geosmin by more than 50% with a 20 g/hL rate. At a 40 g/hL rate, the decrease was more than 70%.

Initial values of Ochratoxin A : 1.8 µg/L

Initial values of geosmin : 123 ng/L

Colour intensity of control wines : 11.88

APPLICATION RATE

Decontamination : 20 to 40 g/hL (maximum legal rate in UE : 100 g/hL).

20 g/hL are sufficient to decrease the amount of Ochratoxin A below 2 µg/l in wines with limited contamination. In case of major contaminations, a 40 g/hL application rate can be applied exceptionally.

The removal of geosmin is already noticeable at 20 g/hL, but the treatment efficiency is increased at 40 g/hL.

INSTRUCTIONS FOR USE

If possible, add **CHARBON GOTA** to liquid phases, preferably after a few days of maceration, but rather toward the end of the alcoholic fermentation, since the transfer of Ochratoxin A and geosmin into the must is not immediate.

Mix **CHARBON GOTA** in wine to prepare a paste, which is easier to incorporate. This step is important : if the activated carbon is not wetted beforehand, parts may float on the surface. Once the paste is ready, add to the tank and mix thoroughly by pumping over or prolonged stirring. Another stirring may be performed after 6 to 12 hours.

Then, separate the activated carbon from the must or wine after one or two days of contact time in order to avoid the release of the bound molecules.

Fine the wine with **GELATINE N** to remove the activated carbon before diatomaceous earth filtration. Use a gelatin combined with silica gel if the sedimentation is difficult.

Activated carbon is subject to specific regulations (record keeping, time of addition), please consider current regulations.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

2, 5 and 10 kg bags.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

Best used before BIUB date written on package

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