

Beverage Stabilization

SIHA Activated Carbon FA

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SIHA Activated Carbon FA is a purified activated carbon of vegetable origin which is capable of correcting colour defects. The gentle activation process changes the inner surface of the carbon, making it specifically capable of adsorbing colouring substances.

SIHA Activated Carbon FA can be used for wines, sweet must, juices, spirits and sugar solutions.

The specific advantages of SIHA Activated Carbon FA are:

- ▶ It adsorbs undesired colouring substances in beverages that have turned brown or are intensely coloured
- ▶ It has a large inner surface and therefore results a high adsorptive capacity
- ▶ It builds a compact turbidity depot thanks to good sedimentation

Application for Wine, Fruit Juice, Spirits

In order to use the full adsorptive power of SIHA Activated Carbon FA we recommend that carbon fining will be carried out in the clarified and filtered beverage to prevent the turbidities from displacing the pores or surface of the activated carbon.

If used in combination with another fining agent, SIHA Activated Carbon FA should always be added first in order not to reduce the high adsorptive capacity of the carbon.

We recommend that the quantity of SIHA Activated Carbon FA determined by a preliminary test be mixed to a paste with a small amount of the beverage in order to completely moisten the powder. Then add more beverage to the paste to allow a quantitative rinsing of the entire batch. Afterwards, it is necessary to stir vigorously to guarantee an even distribution of the product in the beverage. Depending on the action of the agitator, it should be stirred for 10 to 20 minutes.

After approx. 1 h the beverage should be thoroughly stirred once again to utilize the full adsorptive capacity of SIHA Activated Carbon FA. As the carbon develops its adsorptive power as soon as it is added, fining takes just a few hours.

Racking by filtration should follow after two days at the latest.

Quantities required:

- ▶ For colour correction of wines and juices that are intensely coloured or have turned brown a quantity of 20 – 40 g/hl SIHA Activated Carbon FA is required.
- ▶ To improve the colour of spirits 70 – 100 g/hl SIHA Activated Carbon FA is required. The spirits should be qualified to drinking strength.
- ▶ To brighten intensely coloured base wines for making sparkling wine, a quantity of 10 – 100 g/hl is used, depending on the required degree of decolorization.
- ▶ Treatment of sugar solutions (approx. 60 °Brix) requires a quantity of 0.5 – 1.5 % SIHA Activated Carbon FA by volume.
- ▶ The activated carbon dosage for wine treatment is limited to a maximum of 100 g/hl.

Application Beer

For the application in beer, pre-application tests are also recommended in order to determine the quantity required.

If the last wort is reused, color intensification may be expected. This can be counteracted by adding activated carbon to the last wort with a dosage of approximately 100 g/hl.

It is recommended to re-krausen beer which has been treated with activated carbon (approx. 20 %) and to blend it with faultless beer depending on requirements. The carbon should be added 5 – 7 days prior to filtration, preferably by turning over the tanks. This procedure can remove even more severe imperfections.

Pre Application Test

The exact quantity of SIHA Activated Carbon FA is best determined by performing initial tests with 100 ml of the beverage. For this, a 5 % suspension of SIHA Activated Carbon FA is prepared. The suspension is then pipetted to 100 ml of the beverage in increasing quantities.

0.2 ml of the 5 % suspension per 100 ml beverage corresponds to a quantity of SIHA Activated Carbon FA of 10 g/hl.

The initial tests should be carried out according to the following table:

SIHA Activated Carbon FA suspension in 100 ml	Corresponding quantity to be added to the beverage
0.4 ml	20 g/hl
0.8 ml	40 g/hl
1.2 ml	60 g/hl
1.6 ml	80 g/hl
2.0 ml	100 g/hl

The fining preparations with SIHA Activated Carbon FA should be stirred vigorously and then filtered off through a pleated filter which has been sufficiently wetted beforehand. The first 10 ml of the filtrate is discarded. Finally the filtrate is compared with the initial sample. The exact quantity of SIHA Activated Carbon FA can be determined by comparing the colours of the two.

Safety

If used properly and correctly no detrimental effects of SIHA Activated Carbon FA are known. An EU Safety Data Sheet is available on request.

Storage

SIHA Activated Carbon FA stores well. Due to the high adsorptive capacity of the carbon, it has to be stored in a dry, cool, well ventilated and odourless room. Opened packages should be sealed tight and used up quickly.

Delivery Information

SIHA Activated Carbon FA is sold under article-no. 63.102 and is available in the following package sizes:

20 kg Paper bag

H.S. Customs Tariff No.: 3802 10 00

Certified Quality

SIHA Activated Carbon FA complies with all pertinent legal requirements. It is monitored constantly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as approval in accordance with the law governing the production and sale of foodstuffs. Strict controls are carried out immediately before and during final packing.

SIHA Activated Carbon FA complies with the purity criteria of the International Codex for wine treatment products and with the specifications of the German Wine Code we know at the moment.



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