

## Beverage Stabilization

# SIHA CARBOGRAN FA

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**SIHA CARBOGRAN 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.**

**Thanks to a specially developed and gentle granulation process the adsorptive capacity of the powdered product is fully retained in the granulate.**

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

The specific advantages of SIHA CARBOGRAN FA are:

- ▶ A dust-free application because of its granulated structure.
- ▶ 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.
- ▶ The granulate dissolves quickly and completely in the liquid.
- ▶ The product can be used directly - prior suspension not necessary.
- ▶ It builds a compact turbidity depot thanks to good sedimentation

### Application

In order to use the full adsorptive power of SIHA CARBOGRAN 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 CARBOGRAN FA should always be added first in order not to reduce the high adsorptive capacity of the carbon.

SIHA CARBOGRAN FA can be added to the beverage without prior suspension. While it is being added the beverage should be stirred vigorously to guarantee that the product is evenly distributed in the liquid. 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 CARBOGRAN 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 CARBOGRAN FA is required.
- ▶ To improve the colour of spirits 70 – 100 g/hl SIHA CARBOGRAN 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 CARBOGRAN FA by volume.
- ▶ The activated carbon dosage for wine treatment is limited to a maximum of 100 g/hl.

### Application Beer

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

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

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. Diacetylic taste or similar imperfections are not influenced by activated carbon.

## Pre Application Test

The exact quantity of SIHA CARBOGRAN FA is best determined by performing initial tests with 100 ml of the beverage. For this, a 5 % suspension of SIHA-CARBOGRAN 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-CARBOGRAN Fa of 10 g/hl.

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

SIHA CARBOGRAN 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 CARBOGRAN 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 CARBOGRAN FA can be determined by comparing the colours of the two.

The application quantity of activated carbon for wine treatment (white wine, white wine musts) is limited by the Directive EEC n°822/87 to a maximum of 100 g/hl.

## Safety

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

## Storage

SIHA CARBOGRAN 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 CARBOGRAN FA is sold under article-no. 63.104 and is available in the following package sizes:

1 kg	Carton
10 x 1 kg	Carton in cardboard box
2 x 5 kg	PE-bag in cardboard box
15 kg	PE-bag

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

## Cerified Quality

SIHA CARBOGRAN 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 CARBOGRAN FA complies with the purity criteria of the International Codex for wine treatment products and with the specifications of the German Wine Code.



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