



# Granucol® BI / FA / GE

Selective reacting activated carbon pellets for versatile use

## Product description

The individual Granucol® types are activated carbon pellets of plant origin. Granucol® is prepared from activated carbon powder with correspondingly varied inner surface, thus specific adsorption capacity. Moreover, the special production process assures an excellent distribution of the individual pellets.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Dependent on treatment, the individual Granucol® types are applied as follows:

- Granucol® GE for adsorption of undesired off-taste and off-smell in beer, juice, wine and spirits
- Granucol® FA for reduction of tannins and polyphenols and for the elimination of high-colour due to browning reactions in juice and wine
- Granucol® BI for reduction of tannins and polyphenols and the decolourisation of beer and high-colour wines

## Dosage

	Wine [g/100 L]	Juice [g/100 L]	Beer [g/100 L]	Spirits [g/100 L]
Granucol® GE	10 - 100	10 - 100	10 - 100	50 - 100
Granucol® FA	10 - 30	10 - 100	-	50 - 100
Granucol® BI	10 - 50	-	200 - 400	-

Granucol® carbons shall dissolved before use. The dosage of Granucol® can be during a precoat filtration (continuous dosage) or in advance of a fining.

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

The guideline for grape processing is: Add 1 g/100 L per percent rotten grapes in front of fermentation into must.

Before usage of Granucol® products 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 packagings immediately airtight. For improper storage and application, liability is excluded.



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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.

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