

CHIARIFICANTI



# FPS

## SPECIFIC PHENOLIC ADSORBENT CARBON

### COMPOSITION



Powder carbon for oenological use, obtained from raw materials selected through a physical activation process.

### CHARACTERISTICS



FPS (For Phenol Sorbing) is a vegetal powder carbon characterized by a remarkable specific adsorption surface. This is a product with a high purity, steam activated, with a low content of releasable metals.

FPS due to its specific characteristics and its porosity, can selectively adsorb pigments and small molecules.

Manufacturing processes carried out for its production and the purity of employed raw materials, allow for the exclusion of releasing unwanted elements. As a secondary effect it has a strong ability to remove ethyl phenols in wine.

### APPLICATIONS



Being specifically used in oenology, FPS carbon has a limited decolourizing activity, despite this, due to its remarkable exchange surface, it removes pesticide residues and toxic substances produced by the yeasts themselves: in fact, when a stuck fermentation occurs, FPS partly adsorbs, selectively, phytosanitary treatments residues and some substances secreted by the yeasts (octanoic and decanoic acid and their relative esters), causing an inhibiting effect towards blastomycetic flora. Has the ability to partly removed undesirable yeasts such as *Brettanomyces/Dekkera*, as well as ethyl phenols. Excellent both on must and on finished wine before draught or packaging in general.

**When using FPS comply with the relative legal regulations in force.**

CHIARIFICANTI



# FPS

## SPECIFIC PHENOLIC ADSORBENT CARBON



### DIRECTIONS FOR USE

Dissolve FPS in little water, keep stirring for many hours, contact time is essential for FPS to function properly. Pump Overs are recommended. Longer time is necessary in case of stuck fermentations. For the separation from the wine, filter or clarify. In this last case, it's optimal the synergy with the compacting polycompound MASTER-VIN® COMPACT and with the vegetal-based proteins (FITOPROTEINA P for a delicate tannins removing action or FITOPROTEINA XP for the best clarification achievable).



### DOSAGE

Can change up to 100 g/hL. Laboratory tests are highly recommended. From 20 to 30 g/hL in case of stuck fermentation.



### PACKAGING

500 g and 20 kg bags.



### STORAGE

Keep it in a cool, dry and odourless place. Close and seal bag tightly.



### HAZARD

Based on the current European regulations the product is classified: not hazardous.