

# FPS

## SPECIFIC PHENOLIC ADSORBENT

### COMPOSITION

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

### CHARACTERISTICS

FPS (For Phenol Sorbing) is a vegetal powdery 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 releases of unwanted elements. As a secondary effect, a good action of removal of ethyl phenols on wines has been detected.

### APPLICATIONS

Being specifically employed in oenology, FPS carbon has a good decolourising power and can contribute to the removal of anthocyanins and oligomers particularly subject to oxidation, which are the main cause for chromatic instability. It is therefore applicable for all the related employments.

As a secondary utilization, due to its remarkable exchange surface, it allows for the removal of pesticide residues and toxic substances produced by the yeasts themselves: in fact when fermentations arrests occur, 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 the same blastomycetic flora. It was also noted that a treatment carried out on wines affected by the development of yeasts *Brettanomyces/Dekkera*, partly removes also the present ethyl phenols.

For the use of FPS, please comply with the legal regulations currently in force.

### EMPLOYMENT GUIDE-LINES

Dissolve FPS in little water, keep it in agitation for some hours under normal employment conditions; longer times are necessary in case of fermentation arrests.

### DOSAGE

Variable up to 100 g/hL. We recommend to previously carry out some laboratory tests. From 20 to 30 g/hL in case of fermentation arrests.

### PACKING

15 kg. bags.

### STORAGE

Keep it in a cool, dry and odourless place.

### WARNING

According to the D.M. dated 28/01/1992 this compound is classified as: non hazardous.

TECHNICAL DATASHEET DATED: 03/06/2009

Questa documentazione integra la scheda di sicurezza senza sostituirla  
Eventuali modifiche potranno essere apportate senza alcun preavviso

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