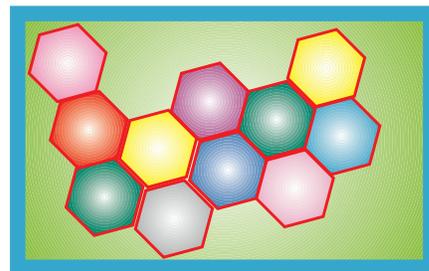


# ACTIVATED DECOLORIZING CHARCOAL FOR ALIMENTARY LIQUIDS



# DECORAN®

DECORAN®

OBTAINED BY  
CARBONIZATION  
UNDER  
CONTROLLED  
ATMOSPHERE

EXTREMELY  
SELECTIVE  
TOWARDS THE  
COLOURING  
SUBSTANCE

GREAT  
ADSORBING AND  
DECOLORIZING  
EFFECTIVENESS

SAFEGUARDS THE  
ORGANOLEPTIC  
CHARACTERISTICS

CAN BE DRAWN  
WHEN DRY

is an activated decolorizing charcoal for alimentary liquids with very high adsorbing power.

*DECORAN®* is an activated decolorizing charcoal for use in the alimentary industry. To enhance the decolourizing property of *DECORAN®*, carbonization is performed by chemical catalysts and process activation.

This productive system increases the carbon-containing material and also yields charcoal with a high surface area and thus high specific adsorption towards the constituents with a higher molecular weight such as the polyphenols. After activation, the molecules of the colouring substances to be adsorbed adhere to each particle of *DECORAN®*.

As the adsorbing power is inversely proportional to the difference between the size of the particles to be adsorbed and that of the micropores in which they are retained, *DECORAN®*, with a surface area ranging between 900 and 1100 m<sup>2</sup>/g of product and with a particle diameter between 10-100 Angström, guarantees the best decolorizing results. This always produces repeatable and standard decolourizing results, and eliminates the need for preliminary tests.

*DECORAN®* does not release impurities and adsorbs the volatile products only to a limited extent, thus safeguarding all the valuable organoleptic characteristics.

During the decolourizing treatment of various alimentary liquids, the product can be directly sucked from the bag by means of a Venturi tube, without causing any formation of dust.

## DOSES OF APPLICATION

5-200 g/hL depending on the circumstances.

## HOW TO USE

Mix the required quantity of *DECORAN®* in some of the liquid to be treated and then add it to the rest via continuous pumping over for at least 30-60 minutes. Its separation can take place by filtration or sedimentation/clarification with a possible combination with silica sol or isinglass.

**The product is indicated for the treatment of alimentary liquids: musts, wines, syrups, fruit and citrus juices, beer, etc.**

## PHYSICAL-CHEMICAL CHARACTERISTICS

- very fine black powder
- decolorizing power (AEB test on proanthocyanidins): 94-96
- apparent specific weight without settling: 0,35-0,37 with settling: 0,45-0,47
- pH of a 1% suspension: 6,4
- dispersion in water: excellent
- surface area: 900-1100 m<sup>2</sup>/g (B.E.T.)
- moisture: max. 12%
- total ash: max. 4%
- insoluble in alimentary liquids and in solvent

Also for oenological use.  
In accordance with EC Regulations.  
Product not derived from GMO.

## COMPOSITION

Activated charcoal. Product suitable for the treatment of alimentary liquids.

## PACKAGING

10 kg packs

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