

Vegetable Ash

Acticarbone 2SW

Nature of Product

Vapor-activated fine charcoal of maritime pine powder

Applications

Elimination of contaminants. Deodorization and organoleptic rectification. Treatment of food oils; adsorption of polycyclic aromatic hydrocarbons and other contaminants.

Oenology: correction of organoleptic changes needed due to the presence of mushrooms. Adsorption of pollutants. This product is appropriate for the treatment of drinks.

Food Grade

Meets standard of purity criteria described in the sixth edition of the US Food Chemical Codex (2009)

GMO-ionization

This product is exempt of GMO as defined according to the European Directive 2001/18/CE and has not been submitted to ionization treatment.

Allergens

This product does not contain any allergens as defined by annex III-bis of the European Directive 2000/13/CE and its modifications relating to the indication of ingredients present in food commodities.

Specifications

Method	Control	Value	Unit
019060	Humidity at packaging	<=5	%
019061	Total ashes	<=7	%
019120	Index of blue methylene	>=12	ml/100mg
019160	Index of molasses	>=160	
019290	Rejection at 40 microns	<35	%
Minimum Characteristics			
019021	Upward density	0.3	g/cm3
019130	Index of iodine	115	cg/g
019250	Permeability	160	mDa
019296	Laser particle size / D50	28	µm
019297	Laser particle size / D10	7	µm

Storage

At least 2 years if stored in original packaging and away from moisture and any volatile substance.

Packaging

17.5 kg bag

ref: 535.003519.85