

FIBROMARC C+

Removal of undesirable compounds

CHARACTERISTICS

The joint action of selected white grape vegetable fiber and cellulose in FIBROMARC C +, gives this oenological tool high adsorbent capacity, with high affinity for pesticide residues.

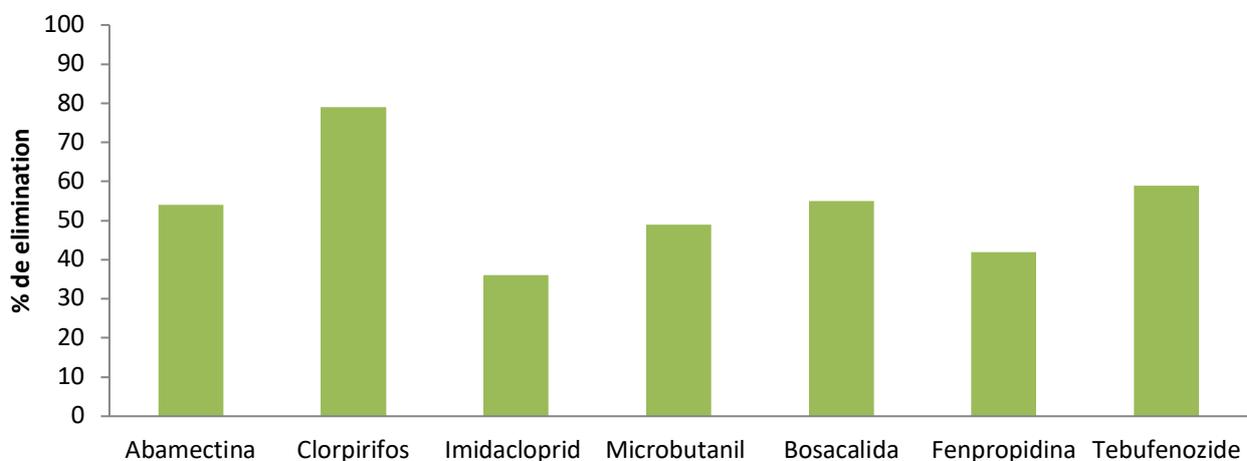
The application of selected and purified white grape fiber in wines and musts for the elimination of pesticide residues was born because of the research carried out between the Department of Food Technology of the University of Murcia and Grupo Agrovin under the Innova Adelante project called NATURFIBRE.



APPLICATION

FIBROMARC C+ is the perfect oenological solution to reduce the concentration of pesticide residues in musts and wines.

- Reduces the risk of fermentation stops
- Favors the production of safer sanitary wines
- Minimizes the risk of organoleptic deviations.
- Promotes tartaric stabilization



Comparison of the results obtained after treatment, to eliminate phytosanitary residues, with FIBROMARC C +

COMPOSITION

Selected white grape fibre and cellulose

DOSAGE AND INSTRUCTIONS FOR USE

Prior to alcoholic fermentation

- FIBROMARC C+ is added in hopper and removed in press -for white and pink musts- or in post-fermentation racking- for reds-

Dosage 0,5-1 g/l

After alcoholic fermentation

- FIBROMARC C+ is added in a tank and disposed of by transfer after 24 hours of contact.

Dosage: 0.5 – 1.5 g/l

In alluvial filtration

- FIBROMARC C+ is used in the formation of the prelayer together with the Radifil diatoms. It is applied forming a sandwich structure (first a layer with 0.75 kg of Radifil per m² of filter surface, then 1- 1.5 kg of FIBROMARC C + per m² of filter surface and finally another layer of 0.75 kg of Radifil per m² of filter surface)

PHYSICAL APPEARANCE

Fine granules brown color.

PRESENTATION

Containers of 1 Kg and 10 Kg

PHYSICOCHEMICAL PROPERTIES EP 901 (rev.0)

| | |
|--------------|-----|
| Humidity [%] | < 8 |
| Ash [%] | < 1 |
| Pb [mg/kg] | < 5 |
| Hg [mg/kg] | < 1 |
| As [mg/kg] | < 1 |
| Cd [mg/kg] | < 1 |

| | |
|------------------------------|---------------------|
| Cu [mg/kg] | < 25 |
| Fe [mg/kg] | < 100 |
| Viable yeasts [CFU/g] | < 10 ³ |
| Molds [CFU/g] | < 10 ³ |
| Total microorganisms [CFU/g] | < 3·10 ⁴ |
| <i>Salmonella</i> [CFU/25 g] | Absence |
| <i>E. coli</i> [CFU/25 g] | Absence |

CONSERVATION

Store in the original container, in a cool and dry place, free of odors.

Once opened, it should be used as soon as possible.

Preferential consumption: within 2 years of packaging.

RGSEAA: 31.00391/CR

Product compliant with the International Oenological Codex and Regulation (EU) 2022/68

FIBROMARC C+ /Rev.0/ Date: 06/05/2023