



NEUTRAL POTASSIUM TARTRATE

ACIDITY REGULATOR



COMPOSITION

Neutral potassium tartrate (E 336) pure (dipotassium tartrate, soluble tartrate).



CHARACTERISTICS

NEUTRAL POTASSIUM TARTRATE is a white crystalline powder, often assembled in small lumps, pure.
As an acidity regulator it is the one that most preserves the wine and must composition.



APPLICATIONS

NEUTRAL POTASSIUM TARTRATE is a salt already in must and wines in balance with its undissociated acid and with acid potassium tartrate.

When it's added there's a new balance changing potassium ions to acid. This gives acid potassium tartrate which in hydroalcoholic solutions is insoluble; its solubility is inversely proportional to alcohol content and directly proportional to temperature.

A treatment with NEUTRAL POTASSIUM TARTRATE is also important for tartaric stability, because by adding together acid potassium tartrate during refrigeration you have better growth of the crystals on many crystallization nucleus that are there.

When this salt is added to a wine even at high doses, it doesn't much change the natural composition and the organoleptic characteristics of the product.

In comparison to a de-acidification with calcium carbonate, NEUTRAL POTASSIUM TARTRATE is preferable as a late treatment, because it provides potassium ions, stabilizable more quickly than calcium ions.

The reduction of acidity after a treatment with NEUTRAL POTASSIUM TARTRATE can't be deducted with a stoichiometric calculation, for this reason it's advisable to make small scale trials to find the most suitable dosage case by case.

As a guideline 1 g/L of NEUTRAL POTASSIUM TARTRATE reduces total acidity of 0,4-0,5‰.

When using NEUTRAL POTASSIUM TARTRATE comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

After having decided the quantity of NEUTRAL POTASSIUM TARTRATE dissolve it in water; the solution has to be poured slowly homogenizing to avoid local concentrations.



DOSAGE

Doses normally vary from 150 g/hL to 350 g/hL according to the wine. It is recalled that deacidification in the authorized viticultural areas can be made only within a maximum limit of 1 g/L, expressed as tartaric acid.



PACKAGING

25 kg bags.



STORAGE

Keep in a cool and dry place. Close carefully open packages.



HAZARD

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