TARTARIC ACID L (+)

ACIDITY REGULATOR

COMPOSITION

Tartaric acid (E 334).

CHARACTERISTICS

TARTARIC ACID L (+) is naturally found in its free and salt forms both in grapes and wine.
It is used as an acidity regulator in many other food products.
Composition is white-transparent crystals.

APPLICATIONS

TARTARIC ACID L (+) , together with malic and lactic acid, is an acidifier allowed in winemaking by current regulations.
Technologically, it is the acidifying treatment that least changes the composition and the characteristics of a wine as the tartaric ion is already abundantly present in the grapes.
The addition of TARTARIC ACID L (+) produces a theoretic increase in acidity, according to the quantity used. With the presence of potassium it forms acid potassium tartrate salts only slightly soluble that precipitate in variable quantities according to the chemical-physical characteristics of the wine.
The lowering of pH when using TARTARIC ACID L (+) provides many technical advantages.
In winemaking it improves the quality of the wines, reduces the production of volatile acidity and improves colour intensity.

When using TARTARIC ACID L (+) comply with the relative legal regulations in force.

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ACIDIFIERS AND DEACIDIFIERS

TARTARIC ACID L (+)

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DIRECTIONS FOR USE

TARTARIC ACID L (+) is extremely soluble and can be added directly to the product to be treated, without preparing a solution in water or wine.

DOSAGE

Maximum doses: 150 g/hL in musts, 250 g/hL in wines (legal limits).

PACKAGING

25 kg bags
1 kg polylaminated bags.

STORAGE

The product is hygroscopic; keep in a cool, dry place.
Close open packs securely.

HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).

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