



L-ASCORBIC ACID

ANTIOXIDANT

COMPOSITION



L-ascorbic acid (E 300).

CHARACTERISTICS



L-ASCORBIC ACID is the most effective natural product for preventing colour and flavour oxidation of musts, fruit juices and wine; it prevents ferric casse and improves the organoleptic quality of the product.

In the food industry L-ASCORBIC ACID is largely used as an antioxidant. It comes in a particularly pure white crystalline powder.

APPLICATIONS



L-ASCORBIC ACID is an effective antioxidant. Its action is even stronger than sulphuric acid, however l-ascorbic acid does not replace it. With respect to sulphur dioxide, it is a reversible antioxidant; therefore, if present in the product to be treated in the absence of an irreversible oxygen acceptor (SO₂), it can become a strong oxidizer in its oxidized form (dehydroascorbic acid). The presence of sulphuric dioxide is therefore also necessary.

Treatments with L-ASCORBIC ACID can significantly reduce the use of sulphuric dioxide resulting in notable technical advantages.

The use of L-ASCORBIC ACID in association with citric acid is also effective in avoiding ferric casse in wines subject to clouding by aeration to the extent that it renders chemical deferrization unnecessary in wines with slightly excessive iron content.

From an organoleptic point of view, L-ASCORBIC ACID can avoid unfavourable effects to the wine that may arise following decanting, bottling, degorgement, etc.

No hygiene contraindications.

Best results obtained in sparkling wines.

When using L-ASCORBIC ACID comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

L-ASCORBIC ACID is extremely soluble. It can therefore be added directly to the product to be treated immediately before bottling without the need to dissolve it first in water or wine.
It is recommended to use the product together with small doses of sulphur dioxide.



DOSAGE

From 50 to 100 mg/L, up to 250 (current legal limit): for white and red wines:
For fruit juices and other products, comply with the ruling regulations.



PACKAGING

25 kg boxes.
1 kg poly laminated bags.



STORAGE

The product is hygroscopic; keep in a cool, dry place away from the light.
In water solution it can quickly change with air and light.
Reseal open packs carefully.



HAZARD

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