



L(-)-MALIC ACID

ACIDITY REGULATOR



COMPOSITION

L (-) MALIC ACID (E 296).



CHARACTERISTICS

L (-) MALIC ACID is already present in grapes and wine, both in a free and salt state. As an adjuvant, it is used in several food applications as acidity regulator. It is a white powder, odorless, particle size mixed.



APPLICATIONS

MALIC ACID is the most widespread acid in the plant kingdom and, together with tartaric and lactic acid, it is an acidifier allowed in winemaking by the laws in force for the wine industry. From a technological point of view, the acidity treatment with L (-)MALIC ACID only slightly changes the composition and characteristics of a wine, because it is already inside the wine. L (-)MALIC ACID is less dissociated than tartaric acid and is more stable during the production of alcohol, because its salts are more soluble. From the microbiological point of view, it is instead consumed in a more or less intense way by specific bacteria, during the malolactic fermentation. L (-)MALIC ACID gives the product an increase of acidity in relation to the amount used, for example 100 g/hL of pure L (-) MALIC ACID correspond to a theoretical increase of 1.119 g/L in acidity expressed as tartaric acid. **WARNING:** each wine has salt and free acids concentrations in different forms, therefore to obtain the desired result, it is always advisable to run preliminary tests before choosing the dosage. Tests carried out will therefore become convincing, both from the organoleptic and from the analytic point of view. The lowering of pH with L (-) MALIC ACID is very limited ($pK_1 = 3.46$), but the deriving organoleptic effect is interesting because it gives the wine freshness and vivacity, generally improving its quality.

When using L(-)-MALIC ACID comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

L (-)-MALIC ACID is very soluble, for this reason it has to be added directly to the wine to be treated, without preparing a solution in water.



DOSAGE

It is used in the maximum doses corresponding respectively to 150 g/hL of tartaric acid in musts and 250 g/hL in wines, unless other different specific regulations.



PACKAGING

25 kg 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).