



FUMARIC ACID

STABILISER

COMPOSITION



Fumaric acid (E297).

CHARACTERISTICS



FUMARIC ACID is an organic acid that forms part of a number of major biochemical metabolic processes in cells, which means it is already found naturally in wine. In the winemaking industry, it is intended to be used on wine as an additive for inhibiting malolactic fermentation. It helps not only to preserve malic acid in wines but also to reduce sulphur dioxide levels and inhibit the growth and activity of lactic acid bacteria. It comes in the form of a fine, odourless, mixed grain powder.

It is much less soluble when compared to other organic acids of oenological interest.

USES



FUMARIC ACID is widely believed to effectively inhibit malolactic fermentation: existing bibliography describes it as being efficient in preventing its microbiological onset and in blocking it once it has already started. All of these interesting aspects make it suitable for all vinification operations in which sulphur levels need to be contained. For instance, it is ideal for making sparkling wine bases, but also for making fine white, rosé or red wines, for those seeking the pleasant taste that malic acidity offers. When dosed as recommended, it causes a reduction in pH of approximately 1 to 2 tenths, depending on the wine's buffer capacity, and increases total acidity compared to what would happen if tartaric acid were added. However, according to current legislation, it is not classified as an acidifier, which means that it can be used even though it is not included in the relevant register.

The effect of FUMARIC ACID persists for as long as the molecule is present in the medium: for example, it has been observed to last for many months when added to wine once the fermentation process is complete, during refinement without *Saccharomyces cerevisiae* activity.

Before using FUMARIC ACID, orientation tests should be carried out in the laboratory in order to be able to predict its effects on the sensory balance of the wine. FUMARIC ACID is the perfect complement in wine production lines for making wines without added sulphur dioxide.

In order to use FUMARIC ACID, compliance with the applicable laws is required.



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DIRECTIONS FOR USE



FUMARIC ACID is poorly soluble in water; the situation improves slightly in a hydroalcoholic solution and by raising the temperature, but not sufficiently enough. Consequently, it is advisable to prepare a solution directly on wine in a 1:10 ratio and to then homogeneously incorporate this preparation into the mass to be treated, without having to prepare a solution in water.

DOSES



It is used at 30 or 60 g/hL to prevent or block malolactic fermentation when it has already started, depending on the number of viable cells present in the medium.

PACKAGING



5 kg bags.

STORAGE



It is a hygroscopic product; store in a cool, dry place. Accurately close the canisters again after opening.

HAZARD LEVEL



Based on European regulations, the product is classified as non hazardous (see safety data sheet).