



Ascorbic acid

Pure L-ascorbic acid. Strong antioxidant for white and rosé wines. Also prevents iron hazes.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Pure L-ascorbic acid (E300).
- ◆ **Enological benefits:** Strong **antioxidant** for white and rosé wines. Also **prevents iron hazes**.



DIRECTIONS FOR USE

- ◆ Dissolve in a small amount of water and add homogenously without aeration. *Particular precaution:* Antioxidant, it must always be used with sulphurous dioxide. Add before the last filtration step.
Before adding ascorbic acid, a 0.17 lb/1000gal (20 mg/L) content of free SO₂ is necessary.
- ◆ **Dosage:** 5 to 10 g/hL.
- ◆ **Legal maximum dosage rate (UE regulation): 25 g/hL.**



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & colour:** White powder

CHEMICAL

- ◆ **Purity:** ≥ 99 %
- ◆ **Humidity:** < 0,4 %
- ◆ **pH in sol at 5%:** 2,4 - 2,8

LIMITS

- ◆ **Iron:** < 5 mg/kg
- ◆ **Lead:** < 2 mg/kg
- ◆ **Copper:** < 2 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Mercury:** < 1 mg/kg
- ◆ **Heavy metals:** < 10 mg/kg
- ◆ **Sulphuric ashes:** < 0,1 %



PACKAGING & CONSERVATION

- ◆ Bags of 1 kg (in 10 kg box) and barrels of 25 kg.
- ◆ Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. Respect the optimal date of use written on packaging. Use quickly after opening.