STABILISATION PRODUCTS





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/kgHeavy 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.

GD/05-06-2024. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).