

Citric acid



Monohydrated citric acid. Prevents the initiation of iron hazes. Effective as an iron complexing agent.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Monohydrated citric acid (E330).
- ◆ **Enological benefits:** Citric acid, with the oxidised form of iron, forms a soluble complex: iron citrate. It therefore “traps” ferric iron, preventing the initiation of iron hazes.



DIRECTIONS FOR USE

- ◆ Dissolve in a small amount of water and add to the wine, ensuring that the product is evenly distributed.
- ◆ **Dosage:** 10 to 50 g/hL. Application rate is prescribed by your enologist.
- ◆ **UE regulation:** the content of citric acid in wine for consumption must not exceed 1 g/L.



SPECIFICATIONS

PHYSICAL

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

CHEMICAL

- ◆ **Purity:** > 99,5 %
- ◆ **Humidity:** < 8,8 %
- ◆ **Tartaric acid:** Absence
- ◆ **PH in sol at 5%:** 2,4 - 2,8

LIMITS

- ◆ **Iron:** < 10 mg/kg
- ◆ **Lead:** < 0,5 mg/kg
- ◆ **Arsenic:** < 1 mg/kg
- ◆ **Mercury:** < 1 mg/kg
- ◆ **Cadmium:** < 1 mg/kg
- ◆ **Oxalic acid:** < 100 mg/kg
- ◆ **Chlorides (HCL):** < 1000 mg/kg
- ◆ **Sulphates (H₂SO₄):** < 1000 mg/kg
- ◆ **Sulphuric ashes:** < 0,05 %



PACKAGING & CONSERVATION

- ◆ Bags of 1 kg (in 15 kg or 20 kg box), bags of 5 kg (in 20 kg box). 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/08-07-2021. 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).

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