



Lactic acid

Acidification of musts, fermenting musts and wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Natural L(+) lactic acid (E270).
- ◆ **Enological benefits:** Acidification of musts, fermenting musts, and finished wines. Increase titratable acidity (no effect on pH).



DIRECTIONS FOR USE

- ◆ Dilute in 10 times its weight in must or wine and incorporate it while homogenising.
 - ◆ **Dosage:** to be determined with your oenologist according to pH, total acidity and objective.
To increase Total Acidity by 1 g/L, expressed in sulfuric acid, add 1.8 g/L of L(+) lactic acid, being 17 cL/hL.
To increase Total Acidity by 1 g/L, expressed in tartaric acid, add 1.2 g/L of L(+) lactic acid, being 11.3 cL/hL.
 - ◆ **Maximum legal dosage (according to RUE 2019/934):**
 - *Fresh grapes, grape must partially fermented and new wine still fermenting:* 1,5 g/L expressed in tartaric acid (20 meq/L), being 17 cL/hL of lactic acid.
 - *Finished wines:* 2,5 g/L expressed in tartaric acid (33.3 meq/L), being 28,2 cL/hL of lactic acid.
- EU regulation:** product subject to regulation. Please refer to the relevant legislation and keep a holding and handling record.



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & colour:** Colorless liquid
- ◆ **Smell:** Acid
- ◆ **Density (20°C):** 1,19 - 1,21 g/mL

CHEMICAL

- ◆ **Purity:** 95 - 105 %
- ◆ **Content:** 88 - 89 %
- ◆ **Sulphates:** < 1 g/kg

LIMITS

- ◆ **Iron:** < 10 ppm
- ◆ **Lead:** < 0,5 ppm
- ◆ **Mercury:** < 1 ppm
- ◆ **Arsenic:** < 3 ppm
- ◆ **Cadmium:** < 1 ppm
- ◆ **Cyanide:** < 1 ppm
- ◆ **Chlorides:** < 0,1 %
- ◆ **Sulfuric ashes:** < 0,1 %



PACKAGING & CONSERVATION

- ◆ Cans of 6 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.