DEACIDIFICATION

Potassium bicarbonate

Deacidification of musts and wines.

PRODUCT CHARACTERISTICS

- **Formulation:** Chemically pure potassium bicarbonate ($KHCO_3$).
- **Enological benefits:** Product used for **deacidifying musts and wines**. Adding potassium ions causes salification of free tartaric acid, forming calcium tartrate (insoluble salts that precipitate).

DIRECTIONS FOR USE

- Potassium bicarbonate can be added directly to the must or wine. It can also be dissolved in 10 times its weight in water and added during a pump-over to ensure homogeneous distribution.
- **In practice*:** allow only limited corrections. Add 1.40 g/L to deacidify the wine by 1 g/L of sulfuric acid. Add little by little through a vat without prior dilution in water.
- **Tip:** The tank must be emptied of a few hectolitres because the product is effervescent. The addition is easy thanks to its great solubility and the important release of CO_2 which favors a good homogenization.

**Due to the subsequent precipitation under the action of the cold, the decrease of acidity is often about 1.5 times higher than the theoretical one.*

- **Recommended dosage:** Dose to be defined with your oenologist after analysis.

  EU regulation: product subject to regulation. Please refer to the relevant legislation and keep a holding and handling record.

SPECIFICATIONS

PHYSICO-CHEMICAL

- **Appearance & colour:** Fine granulated powder
- **Purity**: > 99 - 101%

LIMITS

- **Iron:** < 10 mg/kg
- **Lead:** < 5 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Sodium**: < 1 %

PACKAGING & CONSERVATION

- Bags of 1 kg, 5 kg and 25 kg bags.
- 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.

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