



Citric acid

Monohydrated citric acid. Prevents the initiation of iron hazes. Acts 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. Add before the last filtration step.
- ◆ **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

- ◆ 1 kg and 5 kg bags, 25 Kg can
- ◆ 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.