ACIDIFICATION

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 and IBC of 1200 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.

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