

Malic acid

Acidification of musts, fermenting musts and wines.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** DL-Malic acid.
- ◆ **Enological benefits:** Acidification of musts, fermenting musts, and finished wines. Used in winemaking to **acidify musts, fermenting musts and finished wines**. Increases titratable acidity and real acidity (decreases pH). Helps to:
 - Produce balanced wines,
 - Promote biological stability, improve wine maturation
 - Remedy a lack of natural acidity.



DIRECTIONS FOR USE

- ◆ Dissolve directly the product into the must or the wine. A reaction can occur (foam) if the wine or the must is rich in CO₂. Apply before the final filtration.
 - ◆ **Recommended dosage:** Take advice from your œnologist for pre-tests before treatment.
 - ◆ **Maximum legal dosage (according to RUE 2019/934):**
 - *Fermenting musts and wines:* 130 g/hL or a maximum increase of 1.5 g/L expressed as tartaric acid.
 - *Finished wines:* 230 g/hL or a maximum increase of 2.5 g/L expressed as tartaric acid.
- EU regulation:** product subject to regulation. Please refer to the relevant legislation and keep a holding and handling record.



SPECIFICATIONS

PHYSICAL

- **Appearance & colour:** Fine granulated powder
- **Melting point:** 127 - 132 °C

CHEMICAL

- **Purity:** > 99 %
- **Maleic acid:** < 0,05 %
- **Fumaric acid:** < 1 %
- **Chlorides:** < 1 g/kg
- **Sulphates:** < 1 g/kg

LIMITS

- **Iron:** < 10 mg/kg
- **Lead:** < 2 mg/kg
- **Mercury:** < 1 mg/kg
- **Arsenic:** < 3 mg/kg
- **Cadmium:** < 1 mg/kg
- **Cyanide:** < 1 mg/kg
- **Sulfuric ashes:** < 1 g/kg



PACKAGING & CONSERVATION

- ◆ Cans 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.