



Potassium bitartrate

Potassium bitartrate of natural origin, also known as cream of tartar or potassium acid tartrate. Optimises the tartaric stabilisation of wines through cold stabilisation, by promoting the crystallisation of tartaric salts.



PRODUCT CHARACTERISTICS

- ◆ **Formulation:** Potassium bitartrate, natural origin (E336 (i)).
- ◆ **Enological benefits:** Stabilisation against tartrate precipitations. Auxiliary for cold treatment (supersaturation at 0 °C). **Using potassium bitartrate optimises the cold stabilisation process** by promoting tartrate salt crystallisation (seeding effect). Once crystallisation has started, this process takes place faster and more fully.



DIRECTIONS FOR USE

- ◆ Use on clarified wine for optimum efficiency. After bringing the temperature of the wine to 0°C, add the potassium bitartrate directly with vigorous stirring. Maintain a gentle stirring for 4 to 6 hours. Filter after treatment.
- ◆ **Dosage:** 4 g/L.



SPECIFICATIONS

PHYSICAL

- ◆ **Appearance & colour:** White crystals

CHEMICAL

- ◆ **Purity:** > 99%
- ◆ **Desiccation:** < 1%

LIMITS

- ◆ **Iron:** < 10 mg/kg
- ◆ **Lead:** < 2 mg/kg
- ◆ **Arsenic:** < 3 mg/kg
- ◆ **Mercury:** < 1 mg/kg
- ◆ **Oxalate:** < 100 mg/kg
- ◆ **Sodium:** < 1%



PACKAGING & CONSERVATION

- ◆ Bags of 5 kg and bags 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.