

ASCORBIC ACID

Antioxidant for musts and wines

CHARACTERISTICS

Ascorbic acid, or Vitamin C, is a preservative that oxidizes when added to wine, removing dissolved oxygen. It protects the wine as it prevents oxidation of polyphenolic and aromatic compounds, which in turn preserves the wine's aroma and fruitiness.

Ascorbic acid inhibits oxidation of Fe(II) to Fe(III), preventing ferric casse (note: treatment is restricted to the legally permitted dose).

APPLICATIONS

Antioxidant for musts and wines.

COMPOSITION

L-ascorbic acid.

DOSAGE

Must or wine	5 - 8 g/hl
Curative treatment	15 - 20 g/hl

INSTRUCTIONS FOR USE

- Dissolve in 10 times its weight of water and add the mixture to the wine, avoiding aeration.

Precautions for use

Ascorbic acid should be used in the presence of sulphur dioxide (free SO₂ around 20 mg/l).

Use the product within 2 hours of preparation.

PHYSICO-CHEMICAL PROPERTIES

Concentration [%]	> 99,0
Specific rotation (20°C)	+20,5 a +21,5
Moisture [%]	< 0,4
pH (5%)	2,4 – 2,8
Sulphated ash [g/kg]	< 1
Heavy metals [mg/kg]	< 10
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Fe [mg/kg]	< 5
Cu [mg/kg]	< 2

PHYSICAL APPEARANCE

Odourless white crystalline powder.

PACKAGING

1-kg and 25-kg packs.

STORAGE

Store in the original packaging in a cool, dry place. Do not expose to direct sunlight.

REGISTRATION: R.G.S.A: 31.00391/CR

This product complies with the International Oenological Codex and EC Regulation No 606/2009.