

FUMARIC ACID

Antimicrobial effect on lactic acid bacteria

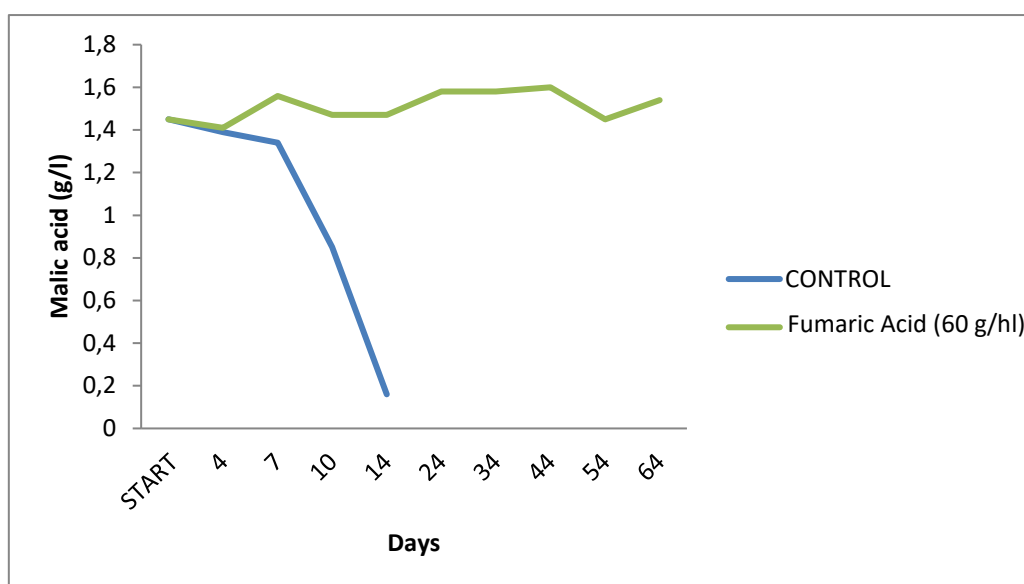
CHARACTERISTICS

Fumaric acid is a biological stabiliser that has a bactericidal and bacteriostatic effect on lactic acid bacteria – i.e., it kills and prevents the growth of lactic acid bacteria. It inhibits malolactic fermentation (MLF) at low doses and with no organoleptic repercussions.

APPLICATION

In white and red wine:

1. It controls of the growth and activity of lactic acid bacteria
2. It reduces the sulphur dioxide dosage
3. It preserves malic acid content



Evolution of malic acid concentration after treatment with fumaric acid

COMPOSITION

Fumaric acid (E297)

DOSAGE

Wine: 30-60 g/hl

INSTRUCTIONS FOR USE

1. Resuspend in 15 times its weight in wine, shaking
2. Incorporate into the total volume of the wine, ensuring homogenisation. Ensure a temperature above 10°C

PHYSICAL APPEARANCE

White crystalline powder.

PRESENTATION

20 kg container.

PHYSICO-CHEMICAL PROPERTIES

EP 895 (rev.0)

Content [%]	>99
pH (0.05%)	3 – 3.2
Humidity [%]	< 0.5
Sulphated ash [%]	< 0.1
Maleic acid [%]	< 0.1
As [mg/kg]	< 3
Pb [mg/kg]	< 2
Hg [mg/kg]	< 1

Change of total acidity and pH of a Garnacha red wine with pH 3.71 and total acidity of 5.33 g/l after treatment with different doses of Fumaric Acid

Treatment	pH	Total Acidity (g/l)
Control	3.71	5.33
Fumaric Acid - 30 g/hl	3.65	5.69
Fumaric Acid - 60 g/hl	3.59	6.04

Treatments carried out on wine of the Garnacha variety. 2021 grape harvest

FUMARIC ACID / Rev.0 / Date: 08/06/2022

STORAGE

Store in the original container in a cool, dry, odour-free place.

Once opened, use as soon as possible.

Best before: within 2 years after packaging.

RGSEAA: 31.00391/CR

This product complies with the International Oenological Codex and with Regulation (EU) 2022/68.

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