

MICROSTAB pH

Improving the microbiological stability of musts and wines.

Features

Microstab pH is a stabilizer with antimicrobial activity that limits the growth of spoilage microorganisms. Its use allows for:

- Controlling malolactic fermentation (MLF) in white and rosé musts.
- To reduce the negative sensory impact caused by undesirable microbial contamination (volatile acidity, biogenic amines, volatile phenols).

Application

- **During harvest**, it acts as an antimicrobial agent with the ability to acidify the must, promoting microbiological control from the earliest stages of the process.
- **In grape must and wine**, it limits the growth of harmful microorganisms, allowing for optimized management of hydrogen sulfide due to its antimicrobial effect.
- **In flotation processes**, it improves the efficiency of clarification, promoting the stability of the cap and helping to prevent deviations associated with lactic fermentation in the early stages.
- **In white and rosé wines**, it acts as a clarifying agent, reducing the compounds responsible for oxidation and helping to lower the risk of pinking.
- **During the second fermentation of sparkling wines**, Microstab pH promotes the development of a cleaner, more defined aromatic profile, while reducing the risk of unwanted malolactic fermentation.

Composition

A liquid formulation based on chitosan of fungal origin and L(+)-tartaric acid (E-334).

Dosis

Protect Must*: 50-200 ml/hl

Wine clarification: 30-70 ml/hl

Protect wine*: 70-200 ml/hl

*The dosage depends on the microbiological risk; please contact us to determine the appropriate dosage.

A dosage of 200 ml/hl increases total acidity by ≈ 1 g/L. Maximum legally permitted dosage: 400 ml/hl

Instructions for Use

Application to grapes/grape juice:

- Add the total amount corresponding to the total volume in the hopper or harvest pipeline. For white and rosé wines, add before pressing to reduce the extraction associated with sulfur dioxide in wines with low extraction and low initial SO₂ levels.
- Add to the must outlet to provide protection prior to settling/flotation.

Pairing with wine:

- Add the appropriate amount to the entire volume, ensuring that it is thoroughly mixed.

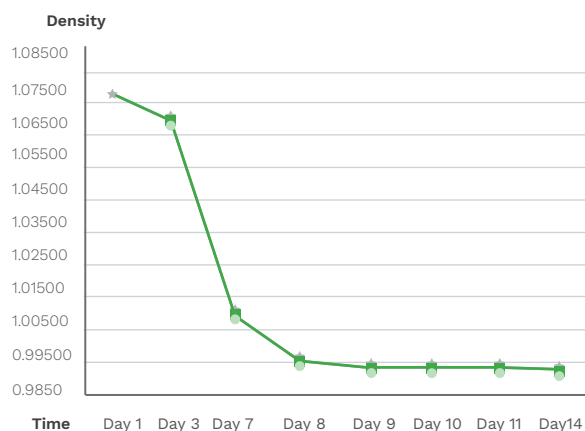


Figure 3: Progress of alcoholic fermentation following the addition of Microstab pH (density monitoring over time) to white must containing a population of 10⁶ CFU/mL of *Oenococcus oeni* (pH 3.86, total SO₂: 21 mg/L, free SO₂: 2 mg/L, estimated alcohol content %: 11.07, glucose + fructose: 207 g/L, malic acid: 1.60 g/L, lactic acid: 0.11 g/L).

Physical Appearance

An amber-colored liquid.

Presentation

Packaging of 24 kg, 1200 kg.

Physicochemical and Microbiological Properties

EP 881 (REV.1)

L-Tartaric Acid (%)	39-41
pH	<1
Density (g/ml)	1.17-1.19
Turbidity (NTU)	<40
Heavy Metals	
Pb (mg/kg)	<1
As (mg/kg)	<1
Hg (mg/kg)	< 0.1
Cd (mg/kg)	<1
Microbiological Specifications	
Total count (CFU/g)	< 10 ³
E. coli (CFU/g)	< 10
Salmonella (CFU/25g)	Absent

Conservation

Store in the original container in a cool, dry place free from odors.

Once opened, use as soon as possible.
Best before: 2 years of packaging.

RGSEAA: 31.00391/CR

Product compliant with the International Oenological Codex and Regulation (EU) 2022/68