

MALIC ACID

Acidifier for musts and wines

CHARACTERISTICS

Malic acid (E-296) is an acidifier used to correct acidity in musts and wines. Specifically, this product contains DL-malic acid.

APPLICATIONS

- In musts, as an acidifier.
- In white, rosé and red wines to correct acidity during production.

ORGANOLEPTIC QUALITIES

Malic acid enhances wine's freshness, helping to balance its taste profile. It also intensifies fruitiness in wine's aromatic profile.

COMPOSITION

DL-malic acid (E-296).

DOSAGE

Must or wine **0,5 - 2,5 g/l**

INSTRUCTIONS FOR USE

Dissolve in ten times its weight of must or wine. Add the solution to the total volume and mix thoroughly.

PHYSICO-CHEMICAL PROPERTIES

Concentration [%]	> 99,5
Moisture [%]	< 0,30
Ash [%]	< 0,02
Arsenic [%]	< 1
Lead [ppm]	< 1
Iron [ppm]	< 5
Mercury [ppm]	< 1
Heavy metals [ppm]	< 10

PHYSICAL APPEARANCE

White crystalline powder or granules with an acidic taste.

PACKAGING

25 kg packs.

STORAGE

Store in the original packaging in a cool, dry place.

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

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

