

Citric acid

Acidifier and stabilizer.

FEATURES

Citric acid (E-330) is an acidifier to correct acidity and also has a stabilizing action. Citric acid forms natural complexes with Fe(III), therefore, its addition can reinforce this action by sequestering a certain amount of the iron contained in the wine, thus reducing oxidation reactions.

Citric acid is a perfectly soluble substance in wines, and it is found naturally in wines, especially in those that have not undergone malolactic fermentation, because lactic acid bacteria are able to degrade it completely.

APPLICATION

For the correction of acidity in white, rosé and red wines.

COMPOSITION

Citric acid monohydrate (E-330).

DOSAGE

Dosage: 0.2 – 0.5 g/l

Maximum legal amount in wine 1 g/l.

HOW TO USE

Dissolve previously in a part of the wine to be treated and add to the total volume, ensuring its homogeneity.

PHYSICAL APPEARANCE

White crystalline powder.

PRESENTATION

Containers of 1 and 25 kg.

PHYSICO-CHEMICAL PROPERTIES

			EP 039 (rev.4)
Wealth [%]	> 99.5	Oxalates [g/kg]	< 0.1
Humidity [%]	< 8.8	Fe [mg/kg]	< 10
Sulphated ash [g/kg]	< 0.5	Cd [mg/kg]	< 1
Easily carbonizable substances	Pass test	Pb [mg/kg]	< 0.5
Sulfates [g/kg]	< 1	As [mg/kg]	< 1
Chlorides (HCl) [g/kg]	< 1	Hg [mg/kg]	< 1

HOW TO STORE

Store in the original packaging in a cool and dry place, free of odours.

Once opened, it should be used as soon as possible.

Optimal consumption date: 2 years.

RGSEAA: 31.00391/CR

Product in accordance with the International Oenological Codex and Regulation (EU) 2019/934 and subsequent amendments.