

CALCIUM CARBONATE

Deacidifier for musts and wines

CHARACTERISTICS

Calcium carbonate (E-170) is a deacidifier used to modify the pH level of musts and wines. It reacts with the must and hydrolyses, creating a carbonic acid that breaks down into carbon dioxide and water, on the one hand, and calcium ions on the other. These ions are added to the wine's total calcium content. Acidity is therefore reduced as salinification neutralises the must's excess acidity.

APPLICATIONS

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

ORGANOLEPTIC QUALITIES

Calcium carbonate lowers the wine's acidity, smoothening its mouthfeel and enhancing its balance and harmony.

COMPOSITION

Calcium carbonate (E-170).

DOSAGE

Must or wine 0,2 - 0,6 g/l

0.65 g/l of **calcium carbonate** will reduce acidity by 1 g/l expressed as tartaric acidity.

Note: If the product is added prior to bottling, wait 4–6 weeks before bottling the wine.

INSTRUCTIONS FOR USE

Dissolve in some of the must or wine to be treated. Add the solution to the total volume. Wait 24 hours, then mix vigorously.

PHYSICO-CHEMICAL PROPERTIES

Concentration [%]	> 98
Moisture [%]	< 2
Solubles [%]	< 1
Mg [%]	< 1
Fe [mg/kg]	< 300
Pb [mg/kg]	< 3
Hg [mg/kg]	< 1
As [mg/kg]	< 3
Na [mg/kg]	< 500

PHYSICAL APPEARANCE

Odourless and tasteless fine white powder.

PACKAGING

20 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.