

Calcium carbonate

Deacidifier of musts and wines.

FEATURES

Calcium carbonate (E-170) is a deacidifier that modifies the pH by decreasing acidity. In reaction with the wort, it is hydrolyzed to carbonic acid, which is broken down into carbon dioxide and water on the one hand and calcium ions on the other. These ions add to the total calcium content contained in the wine. This will achieve deacidification by neutralizing the excess acidity of the musts by salification.

APPLICATION

- At harvest, as a must deacidifier.
- In white, rosé and red wines for the correction of acidity during the production processes.

ORGANOLEPTIC QUALITIES

Calcium carbonate softens the wines giving them more harmony and balance, reducing acidity.

COMPOSITION

Calcium carbonate (E-170).

DOSAGE

Must/Wine 0.2 - 0.6 g/l

The maximum deacidification allowed in wines is 1 g/l expressed as tartaric acid, which corresponds to a calcium carbonate dose of 0.65 g/l.

This product may be subject to declaration.

Note: In those cases where it is applied prior to bottling, wait between 4 and 6 weeks before bottling.

HOW TO USE

Dissolve in a part of the must or wine to be treated and add to the final volume then. Shake vigorously after 24 hours.

PHYSICAL APPEARANCE

Fine white odorless and tasteless powder.

PRESENTATION

20 kg container.

PHYSICO-CHEMICAL PROPERTIES

EP 289 (rev.5)

Wealth [%]	> 98
Humidity [%]	< 2
Acid-insoluble substances [%]	< 0.2
Magnesium and alkaline salts [%]	< 1
Fluoride [mg/kg]	< 50
Sb+Cu+Cr+Zn+Ba [mg/kg]	< 100
Hg [mg/kg]	< 0.5
Cd [mg/kg]	< 1
As [mg/kg]	< 3
Pb [mg/kg]	< 3

HOW TO STORE

Store in the original container, in a cool and dry place.

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.