

CITRIC ACID

Acidifier and antioxidant for musts and wines

CHARACTERISTICS

Citric acid (E-330) is an acidifier that corrects acidity in musts and wines. It is also an antioxidant and acts as a stabilizing agent. As citric acid forms natural compounds with Fe(III), adding this product intensifies this process, removing some of the wine's iron content.

Citric acid dissolves completely in wine. It is found naturally in many wines, particularly those that have not undergone malolactic fermentation, as lactic bacteria can degrade it entirely.

APPLICATIONS

- In musts, as an acidifier.
- In white, rosé and red wines to correct acidity during production.
- In carbonated and non-carbonated beverages.
- In sweets, fruit, canned fish, ice cream, cakes and pastries, sauces, juices, fruit syrups, etc.
- Its natural sequestering properties mean that it can be used as a cleaning agent for stainless steel.

ORGANOLEPTIC QUALITIES

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

DOSAGE

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

COMPOSITION

Citric acid monohydrate (E-330).

INSTRUCTIONS FOR USE

Dissolve in some of the must or wine to be treated. Add the solution to the total volume of wine and mix thoroughly.

PHYSICO-CHEMICAL PROPERTIES

Concentration [%]	> 99,5
Moisture [%]	< 8,8
Sulfated ash [g/kg]	< 0,5
Easily carbonisable substances	passes test
Sulphates [g/kg]	< 1
Oxalates [g/kg]	< 0,1
Fe [mg/kg]	< 10
Cd [mg/kg]	< 1
Pb [mg/kg]	< 0,5
As [mg/kg]	< 1
Hg [mg/kg]	< 1

PHYSICAL APPEARANCE

White crystalline powder.

PACKAGING

1 and 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.