

L-MALIC ACID E296

DESCRIPTION

White crystalline powder, quite hygroscopic, easily soluble in water and alcohol.

Chemical name: L-hydroxybutanedioic acid

Chemical formula: C₄H₆O₅

Molecular weight: 134.09

SPECIFICATIONS

Minimum assay: 99%

Melting point: 130 - 132 °C

Specific optical rotation [α]_{20/D} (H₂O): -1.6 - 2.6

Water-insoluble residue: max 500 ppm

Arsenic (as As): max. 1 mg/kg

Heavy metals (as Pb): max. 10 mg/kg

Fumaric acid: max. 1%

Maleic acid: max 500 ppm

Ash: max 200 ppm

Iron: max 10 ppm

Particle size:

Material below 10 mesh: min 100%

Material below 50 mesh: max 10%

COMPOSITION

Malic acid.

APPLICATION

An important natural organic acid, **MALIC ACID** constitutes an ideal additive for the food industry, used to correct the pH of musts and wines.

On fresh grapes, partially fermented musts, new wines still fermenting, limited to zones C I, C II, C III a and C III b: up to a maximum of 135 g/hl (except for derogations).

On wine: up to a maximum of 225 g/hl (except for derogations and always limited to the above-mentioned zones).

Limits refer to EC Regulation n. 606/2009 which provides for the possibility of acidifying musts and wines with L-malic acid together with tartaric acid, L-lactic acid and DL-malic acid.

In case other organic acids are used in the same must or wine, it is necessary to calculate the maximum quantity of L-malic acid that can be used while respecting the limits set by the regulation.

METHOD OF USE

Disperse directly into the must or wine to be treated.

Usage limitations: Not classified

DOSAGE

On fresh grapes, partially fermented musts: maximum 135 g/hl.

On wine: maximum 225 g/hl.

PACKAGING

Packages of 1 kg and 25 kg

STORAGE

Closed package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.