

ACIDO LATTICO E270 (80%)

DESCRIZIONE

Natural L(+) Lactic Acid, produced by fermentation from sugar.

Chemical name: Lactic Acid/2-Hydroxypropionic Acid.

Chemical formula: C₃H₆O₃

Molecular weight: 90.08

EINECS: 200-018-0

Compliant: FCC and EUSFA.

Clear, mostly colourless and odourless liquid with an acid taste. Consists of a mixture of Lactic Acid and Lactic Acid Lactate.

SPECIFICS

Colour max. 100 apha

Purity (L-isomer) min. 95 %

Title (w/w) 79,5 - 80,5 %

Sulphated ash max. 0,1 %

Heavy metals max. 10 mg/Kg

Iron max. 10 mg/Kg

Arsenic max. 1 mg/Kg

Lead max. 5 mg/Kg

Mercury max. 1 mg/Kg

Calcium max. 20 mg/Kg

Chlorides max. 10 mg/Kg

Sulphates max. 20 mg/Kg

Reducing sugars FCC compliant

Density (at 20°C) 1.18 - 1.2 g/ml

APPLICATION

This product is used as an acidifier and regulator of microflora with its acidity. Disperse directly into the must or wine to be treated.

On fresh grapes, partially fermented must: maximum 225 g or 190 ml/hl.

On wine: maximum 375 g or 315 ml/hl.

PACKAGING

From 1 kg and 25 kg

STORAGE

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

Open package: Close tightly and store in a cool (temperature below 15°C), dry and ventilated place. Use the product as soon as possible.

HAZARDS

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