

METATARTARIC ACID

DESCRIPTION

Purest metatartaric acid, processed under vacuum with high esterification index, stabilizer for tartaric precipitations.

COMPOSITION

Metatartaric acid.

APPLICATION

Metatartaric acid acts as a protective colloid, making crystal formation difficult and thus preventing their precipitation. Metatartaric acid is recommended for wines destined for bottling, to provide better guarantee of chemical-physical stability.

The action of metatartaric acid is destined to reduce over time. Once added to wine, it tends to transform into tartaric acid, recovering a lost water molecule.

INSTRUCTIONS FOR USE

Dissolve metatartaric acid in cold water and pour the solution into the wine mass.

Add before the final filtration and on wine that is already perfectly clear.

For long-term wine preservation, especially at less cold temperatures, the combined use of 20 g/hl of XP GUM arabic gum in solution is recommended, which amplifies and stabilizes the action of metatartaric acid over time.

Usage limitations: Not classified.

DOSAGE

Maximum permitted dosage: 10 g/hl.

PACKAGING

1 Kg packages

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.

Open 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 enological use, for professional use only.