

CITRIC ACID

ANTIOXIDANT (Titre I-C) - STABILIZER

COMPOSITION

Monohydrate citric acid (E 330).

CHARACTERISTICS

CITRIC ACID is found in many fruits.

It is used in the food industry as an acidifier for various products.

In wine-making, it is used for preventing ferric or oxidasic alterations

It comes in a pure white crystalline powder form and is prepared in such a way as to ensure that its characteristics remain unaltered.

USES

CITRIC ACID is a stabilizer that has an effective action on iron III due to its ability to unite the iron with other molecules to form a soluble anion.

Thanks to this property, CITRIC ACID, when used in association with L-ascorbic acid in wine production, prevents ferric precipitation by aeration to the extent that it renders chemical deferrization unnecessary in wines with reasonable quantities of iron.

The action of CITRIC ACID improves tartaric and colour stability.

In wine, it also improves the organoleptic qualities of the product and brings freshness to the finished product.

The addition of 0.93 g/L of CITRIC ACID increases acidity by 1‰, expressed as tartaric acid.

When using CITRIC ACID, comply with the relative legal regulations in force.

DIRECTIONS FOR USE

CITRIC ACID is extremely soluble and is therefore to be added directly to the product to be treated, immediately before bottling, without the need to prepare a solution in water or wine.

It is recommended not to use the product at an early stage of the processing as it is a substance that is degradable by various micro-organisms.

DOSAGE

For white and red wines: from 20 to 60 g/hL. If used in finished wine, the quantity of CITRIC ACID must not exceed the current legal limits of 1 g/L.

For fruit juices and other products, comply with the regulations in force.

PACK SIZES

25 kg bags.

1 kg poly laminated bags.

CONSERVATION

The product is hygroscopic; keep in a cool, dry place.

Close open packs securely.

DANGER CLASSIFICATION

Based on the Ministerial Decree of 28/01/1992, the product is classified: Xi - IRRITANT.

Questa documentazione integra la scheda di sicurezza senza sostituirla
Eventuali modifiche potranno essere apportate senza alcun preavviso

GRUPPO VASON

Località Nassar, 37 • 37020 PEDEMONTE di S.Pietro in Cariano (Verona) ITALIA
Tel. 045 6859017 r.a. • Fax 045 7725188 • www.vason.com • e-mail: info@vason.com



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