

TARTARIC ACID

ACIDITY REGULATOR (Titre XIV)

COMPOSITION

Pure tartaric acid (E 334).

CHARACTERISTICS

TARTARIC ACID is found in both its free and salified state in grapes and wine. It is used as an acidity regulator in many other food products. It comes in white-transparent crystals that are particularly pure.

USES

TARTARIC ACID is the only acid that the ruling laws allow the wine-making industry to use in the production of wine.

From a technological point of view, it is the acidifying treatment that least alters the composition and characteristics of a wine as the tartaric ion is already found in abundance in the starting product.

The addition of TARTARIC ACID to the product produces a theoretic increase in the acidity, proportional to the quantity used. In reality, in the presence of potassium, it forms only slightly soluble acid potassium tartrate salts that precipitate in variable quantities based on the chemical-physical characteristics of the wine.

Lowering of the pH value produced by the TARTRATE ACID offers notable technical advantages.

In wine production, it improves the quality of the wines, reduces the production of volatile acidity and improves the intensity of the colour.

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

DIRECTIONS FOR USE

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

DOSAGE

Maximum doses (legal limits): 150 g/hL in musts, 250 g/hL in wines.

PACK SIZES

50 and 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: not dangerous

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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