

L-ASCORBIC ACID

ANTIOXIDANT (Titre I-C)

COMPOSITION

Extremely pure L-ascorbic acid (E 300) (vitamin C).

CHARACTERISTICS

L-ASCORBIC ACID is the most effective natural product for preventing oxidation of colour and flavour of musts, fruit juices and wine. L-ASCORBIC ACID is an antioxidant that can be used in a wide range of food products.

In wine, it prevents ferric casse and improves the organoleptic quality of the product.

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

USES

L-ASCORBIC ACID is an effective antioxidant. Its action is even stronger than sulphuric acid which it nevertheless does not replace. With respect to sulphur dioxide, it is a reversible antioxidant; therefore, if present in the product being treated in the absence of an irreversible oxygen acceptor (SO₂), it can become a strong oxidizer in its oxidized form (dehydroascorbic acid). The presence of sulphuric dioxide is therefore also necessary.

Treatments with L-ASCORBIC ACID can significantly reduce the use of sulphuric dioxide resulting in notable technical advantages.

The use of L-ASCORBIC ACID in association with citric acid also proves effective in avoiding ferric casse in wines subject to clouding by aeration to the extent that it renders chemical deferrization unnecessary in wines with a slightly excessive iron content.

From an organoleptic point of view, L-ASCORBIC ACID can avoid unfavourable effects to the wine that may arise following decanting, bottling, *degorgement*, etc.

No hygiene contraindications.

Best results obtained in sparkling wines.

When using L-ASCORBIC ACID, comply with the relative legal regulations in force.

DIRECTIONS FOR USE

L-ASCORBIC ACID is extremely soluble. It can therefore be added directly to the product to be treated immediately before bottling without the need to dissolve it first in water or wine.

It is recommended to use the product together with small doses of sulphuric dioxide.

DOSAGE

For white and red wines: from 50 to 100 mg/L, up to 150 (current legal limits).

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

PACK SIZES

25 kg drums.

1 kg poly laminated bags.

CONSERVATION

The product is hygroscopic; keep in a cool, dry place away from the light.

In an aqueous solution, alters quickly when exposed to air and light.

Close open packs securely.

DANGER CLASSIFICATION

Based on the Ministerial Decree of 28/01/1992, the compound 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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