

TARTARIC ACID

L(+) Tartaric acid – Wine origin / $C_4H_6O_6 = 150,09$.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. In compliance with the regulation (EU) n°2019/934 and with Food Chemical Codex (FCC).

Physical Characteristics

Aspect	crystals
Colour	colourless
Specific rotary power (20°C w/v)	$[\alpha]$ between +12,0° and + 13,0°
Melting temperature	168°C - 170°C

Chemical Analysis

Purity	> 99,7 %	Oxalic acid	< 100 ppm
Sulphur ashes	< 0,05%	Lead	< 2 ppm
Sulphates	< 1 g/kg	Iron	< 10 ppm
Chlorides	< 1 g/kg	Mercury	< 1 ppm
Citric acid	None	Arsenic	< 3 ppm

Oenological Use

Concrete tank coating:

- Make a 20 % solution for coating treatment.
- Apply in 2 coats on perfectly descaled tanks

Wine and must acidification:

- Dissolve directly in wine for acidification.

UE Regulation

The acidification of musts and wines must comply with the regulatory provisions set by regulations (EU) n° 1308/2013 and n° 2019/934.

In this context, the legislator distinguishes between the following products: fresh grapes, grape must, partially fermented grape must, new wine still in fermentation and wine.

- For the products listed above, the maximum legal dose is 53.3 meq/L which corresponds to 400 g/hL of tartaric acid.
- For sparkling wines, the maximum legal dose is 20 meq/L which corresponds to 150 g/hL of tartaric acid. Refer to the regulations in force.

As a reminder, the maximum acidification doses indicated are valid for all authorized acids, used alone or in combination.

Comply with the administrative rules in force. Holding of a handling and detention register. It is recommended to consult your oenologist to carry out the preliminary tests before treatment.

Storage recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.

Optimal date of use (not opened bag) : 4 years.

Packaging

1 kg bags / 5 kg bags / 25 kg bags



LAFFORT

l'œnologie par nature

CS 61 611 – 33072 – BORDEAUX CEDEX
Tel : +33 (0) 556 86 53 04 – Fax : +33 (0) 556 86 30 50
www.laffort.com