

BITARTRYL

Metatartaric acid Effective against tartaric precipitations

CHARACTERISTICS

BITARTRYL is a metatartaric acid produced under the control of our laboratories in order to guarantee a constant and optimum index.

It is obtained by moderate vacuum-drying of d-tartaric acid by heat between 150°C and 170°C. The main components of this product are ditartaric monoester diester.

Technical data:

Total free and esterified acid: 110%

Esterification index: 38 / 40

Sulfates in H₂SO₄: < 1000 ppm

Chlorides in HCl: < 1000 ppm

Iron: < 10 ppm

Heavy metals: < 20 ppm

Arsenic: < 2 ppm

Completely soluble in water and in wine.

ENOLOGICAL PROPERTIES

Thanks to its very low rate of reversibility, **BITARTRYL** provides a very prolonged action. The stabilization that it ensures against tartar precipitations is effective one year or more.

No taste or smell is transmitted to the wine.

APPLICATION RATE

10 g/100 liters.

INSTRUCTIONS FOR USE

The product must be dissolved in approximately 10 times its volume of cold water.

It is incorporated in the mass by pumping over, either at the moment of blending or before final filtering.

Precaution for use :

Any metatartaric acid addition will create an important haze if the wine contains any lysozyme residue. Be sure that there is not lysozyme anymore in the wine before adding metatartaric acid.

In to cold wines or wines high in protein or colloid, the addition of metatartaric acid may create reversible or irreversible haze. The wine temperature has to be higher than 10°C.

Add preferentially metatartaric acid before the final filtration.

For oenological and specifically professional use.

Use according to current regulation.

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PACKAGING

Cream powder packed in polyethylene bags of 0,5 and 1 kg.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

Best used before BIUB date written on package

CONFORMS TO THE INTERNATIONAL ENOLOGICAL CODEX

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