



LES ESSENTIELS

ACIDE CITRIQUE

Prevents iron casse in white and rosé wines.

CHARACTERISTICS

E330

ACIDE CITRIQUE is used to prevent iron casse when iron content and casse trials do not justify potassium ferrocyanide treatment. As such, **ACIDE CITRIQUE** helps in forming a soluble complex between citrate anion and ferric iron.

APPLICATION RATE

Respect dose limit as set forth by European regulations: maximum of 1 g/L **ACIDE CITRIQUE** in wine following treatment.

INSTRUCTIONS FOR USE

Dissolve **ACIDE CITRIQUE** in 5 to 10 times its weight of water or wine.

Incorporate into tank and ensure thorough mixing.

Do not use **ACIDE CITRIQUE** during wine making or on insufficiently sulphited wine:

Risk of producing volatile acidity following bacterial attacks.

The use of **ACIDE CITRIQUE** requires sufficient SO₂ content for white and rosé wines.

Do not use on red wine, which are more susceptible to bacterial attacks.

Precaution for use:

For oenological and specifically professional use.

Use according to current regulations in force

PACKAGING

1 kg .5 kg and 25 kg

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place.

Once open: use quickly.

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