



LES ESSENTIELS

ACIDE LACTIQUE

**Lactic acid is used to acidify wines and musts.
It confers a smooth acidity to wines.**

CHARACTERISTICS

The utilization of **ACIDE LACTIQUE** (E270) has been authorized by the European Union to acidify musts and wines since August 1st, 2009. This practice is regulated according to wine regions; a register has to be kept.

Appearance: viscous liquid

Amount of lactic acid: 80 % (p/p), [lactic acid] = 960 g/L

Specific gravity (at 20°C): 1.18 – 1.2 g/mL

Heavy metals (mg/kg expressed as Pb) < 10

Lead (mg/kg) < 5

Iron (mg/kg) < 10

Oxalates (mg/kg) < 100

Lactic acid is naturally present in wines and comes from decarboxylation of L- malic acid by bacteria during malolactic fermentation.

APPLICATION RATE

The addition of 1.8 g/L of lactic acid corresponds to the addition of 1.5 g/L of tartaric acid or 1 g/L of sulfuric acid. It is recommended to consult current regulations applicable in the region before utilization.

Trials allow to determine the optimum application rate to achieve the best acid perception in wine.

Maximum application rates:

With must: 1.8 g/L of lactic acid

With wine: 3 g/L of lactic acid

INSTRUCTIONS FOR USE

Dilute the amount of product needed in a small volume of wine.

Add this mixture to the wine to be treated and gently homogenize.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

Colourless liquid in 5 or 25 kg containers.

STORAGE

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

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