

Acido L-MALICO

COMPOSITION

E 296 Pure L(-)-Malic acid, for oenological use.

GENERAL CHARACTERISTICS

Appearance: white-colored crystalline powder

Analytical Specifications (Standard E296):

Purity %: > 99.0

Moisture %: < 9.0

Heavy Metals ppm: < 10

Maleic acid %: < 0.05

Sulfates % < 0.1

Specific Rotational Power 1.6-2.6

APPLICATIONS

L(-)-Malic Acid is used for correcting the acidity of wines, beverages in general, ice cream, confectionery, sauces, juices and fruit syrups.

Because of its excellent acidifying ability, it is in fact used in much of the food industry as a pH corrector and as a color stabilizer.

RECOMMENDED DOSAGES

On fresh grapes, partially fermented musts, new wines still in fermentation limited to zones C I, C II, C III a and C III b: up to a maximum of 135 g/hL (except by derogation).

On wine: up to a maximum of 225 g/hL (except by derogation and always limited to the above areas).

MODE OF USE

Dissolve L(-)-Malic Acid directly into the wine to be treated, stirring until any lumps have completely disappeared.

PACKAGES AVAILABLE

Bag 1 kg

STORAGE CONDITIONS

Unopened package: store in a cool (temperature below 25°C), dry and ventilated place.

Open package: close tightly and store as indicated above.

Exclusively for oenological and professional use - Reg. (EU) 2022/68

This regulation provides for the possibility of acidifying musts and wines with Lmalic acid jointly with tartaric acid, L-lactic acid and L-malic acid. In case other organic acids are used in the same must or wine, it is necessary to calculate the maximum amount of L-malic acid that can be used within the limits set by the regulation.

Product obtained from raw materials in accordance with O.I.V. International Oenological Codex

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