



AMT PLUS QUALITY

METATARTARIC ACID, POTASSIUM BITARTRATE STABILIZING AGENT

COMPOSITION

Pure metatartaric acid (E353) with high esterification index.

GENERAL FEATURES

Aspect: powder or granules of cream-white colour and typical odour.

AMT PLUS QUALITY is produced from a rigorously selected raw material, by using a controlled condition melting process that prevents the tartaric acid from caramelizing and the formation of insoluble substances. In this way a highly effective stabilization capacity metatartaric acid is obtained (esterification index between 38 and 41). It is also completely soluble and almost colourless when in solution.

Subsequently, the rapid cooling through a refrigerated tunnel prevents moisture absorption and the grinding at a specifically selected granulometry gives an easy to dissolve product.

These specific AMT PLUS QUALITY characteristics are maintained and guaranteed by a system that packages in a dehumidified atmosphere and by using a highly effective barrier wrap of coupled aluminium.

APPLICATION

AMT PLUS QUALITY is used to prevent potassium bitartrate crystal precipitation in bottle.

It is the most cost effective and rapid treatment available against tartrate precipitations: it is possible to avoid stabilization practices by refrigeration where it is not available or not cost worthy.

AMT PLUS QUALITY use is suitable for the stabilization of young wines that will not be stored for long period. The stabilizing effect duration varies according to wine storage temperature: exposure to high temperatures (>20°C) accelerates the hydrolysis process and quickly reduces its protective effect. Due to its high esterification index, in wines at the colloidal stability limit, AMT PLUS QUALITY can momentarily cause turbidity (veil), which disappears naturally in a few days.

DOSAGE

Up to 10 g/hL, maximum permitted dosage in EU.

INSTRUCTIONS FOR USE

Dissolve the product in wine or cold water (1:10), mix vigorously for a few minutes, then add to the mass to be treated in a homogenous manner.

AMT PLUS QUALITY must be added to wines that have already been fined, stabilized (proteins and colorant matter), filtered and ready for bottling, generally a few days before bottling.

AMT PLUS QUALITY is not recommended for wines that will be pasteurized.

PACKAGING AND STORAGE CONDITIONS

1 kg bag

25 kg sack

Sealed package: keep the product in a fresh, dry, well ventilated area

Opened package: carefully reseal the package and keep it as above indicated. Use quickly.

NOTE: the product tends to absorb moisture.

Product in compliance with the characteristics requested by:

Regulation (EU) N.231/2012

International Oenological Codex

Product approved for enological use, according to:

Regulation (EC) N. 606/2009