







WINEMAKING CHEMICALS

L-MALIC ACID

Acidifying agent

	<p>COMPOSITION (E296) L-malic acid.</p>
	<p>APPLICATIONS Acidification of must and wine.</p>
	<p>DOSAGE</p> <ul style="list-style-type: none"> Fresh grapes, grape must, grape must in fermentation and new wine still in fermentation limited to wine-growing zones C I, C II, C III (a) and C III (b): up to 135 g/hL (except for derogations), equivalent to 1.5 g/L expressed as tartaric acid. Wine: up to 225 g/hL (except for derogations and always limited to the above zones), equivalent to 2.5 g/L expressed as tartaric acid. <p>In the EU, it is allowed to acidify must and wine with L-malic acid alone or in combination with tartaric acid, L-lactic acid and DL-malic acid. When L-malic acid is used together with one or more of these organic acids, it is necessary to calculate the maximum quantity of L-malic acid that can be used in compliance with the limits expressed as tartaric acid indicated above.</p> <p>For countries outside the EU, please refer to local regulations.</p> <p>USA: Legal Limits 9.0 grams per liter. In cases where wine contains 8.0 or more grams of total solids per 100 milliliters of wine, acids may be added to the extent that the finished wine does not contain more than 11.0 grams per liter of fixed acid (calculated as tartaric acid).</p>
	<p>INSTRUCTIONS FOR USE Dissolve directly into a small amount of must or wine and add uniformly to the volume to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 25 kg</p> <p>Sealed package: store in a cool, dry, well-ventilated area. Open package: carefully reseal and store it as indicated above.</p>
	<p>COMPLIANCE The product is in compliance with: Reg. (UE) N. 231/2012 Codex Œnologique International</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB. Tartaric acid or malic acid, or a combination of tartaric acid and malic acid, may be added prior to or during fermentation, to grapes or <u>juice</u> from grapes. In addition, after fermentation is completed, citric acid, fumaric acid, malic acid, lactic acid or tartaric acid, or a combination of two or more of these acids, may be added to correct natural deficiencies. However, the use of these acids, either prior to, during or after fermentation, may not increase the fixed acid level of the finished <u>wine</u> (calculated as tartaric acid) above 9.0 grams per liter.</p>

The indications given here correspond to the current state of our knowledge and experience, however they do not relieve the user from compliance with safety and protection regulations or from improper use of the product.