







SPECIFIC TREATMENTS

TARTARIC ACID

Acidity regulator

	<p>COMPOSITION L (+) tartaric acid (E334)</p>
	<p>APPLICATIONS</p> <ul style="list-style-type: none"> ▪ Acid correction in wine and juice. ▪ Treatment of tanks and concrete containers.
	<p>DOSAGE Fresh grapes, partially fermented must, fermenting wien limited to wine-growing zones C I, C II, C III a and C III b: up to a limit of 150 g/hL. (except for exceptions). In wine: up to 250 g/hL (except for exceptions and always limited to the above-mentioned zones).</p> <p>In the European Union, it is allowed to acidify must and wine with tartaric acid together with L-lactic acid, L-malic acid and DL-malic acid. In case other organic acids are used in the same must or wine, it is necessary to calculate the maximum amount of tartaric acid that can be used in compliance with the limits set by the regulation. For countries outside Europe, please refer to local regulations.</p> <p>USA: Legal Limits 9.0 grams per liter. In cases where the 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 mass to be treated.</p>
	<p>PACKAGING AND STORAGE CONDITIONS 1 kg, 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: Codex Œnologique International Reg. (CE) N. 231/2012</p> <p>Product approved for winemaking in accordance with: Reg. (EU) 2019/934</p> <p>Product approved for winemaking by the TTB in accordance with 27 CFR 24.246.0.</p> <p>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 juice 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 wine (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.