



L(+)-LACTIC ACID

ACIDITY REGULATOR

COMPOSITION



L-lactic acid (E 270) in solution at 80%.

CHARACTERISTICS



L-LACTIC ACID in must and wine forms D(-) and L(+) only as metabolite after microbiological activities. It's used in certain food applications as an acidity regulator. It is in solution at 80%, colourless, with a typical smell.

APPLICATIONS



If you add L-LACTIC ACID L it gives the product an increase in acidity according to the quantity used: for example, 100 g/hL of pure L-LACTIC ACID corresponds to a theoretical increase of 0.833 g/L in acidity, expressed as tartaric acid. Reminder - the product described in this document is in solution, at a concentration of 80%.

Note: each wine has salt and free acids in different forms, therefore to get the desired result, it is always advisable to run preliminary tests before deciding the dosage. The tests will serve as analytical and organoleptic supporting evidence. In the finished wine, L-LACTIC ACID is considered stable both from the point of view of its chemical balance and of the microbiological degradation. The lowering of pH after using L-LACTIC ACID is almost zero, but the resulting organoleptic effect is interesting because it gives the wine vivacity, with a sweeter acid note than malic acid normally gives.

When using L(+)-LACTIC ACID comply with the relative legal regulations in force.



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DIRECTIONS FOR USE

L-LACTIC ACID can be directly added to the wine to be treated.



DOSAGE

It is used at the maximum doses, corresponding respectively to 150 g/hL of tartaric acid in must and to 250 g/hL in wines, unless there are different regulations.



PACKAGING

25 kg drums.



STORAGE

Keep in a cool, dry place. Carefully reseal the open packages.



HAZARD

Based on the current European regulations the product is classified: hazardous (see MSDS).