https://en.skleplaffort.pl +48579254626
winnicaiwino@gmail.com

ACIDE LACTIQUE Lactic Acid 10L (12kg)

Catalog number: ALACTICO12

Brand: Laffort

Shipping time: 24h - available

Price

544,11 PLN

Description

LACTIC ACID - ACIDE LACTIQUE

L (+) natural acid – Acidification of musts, wines in fermentation and wines.

Three acids are permitted for acidification of musts and wines:
- Tartaric acid (L (+) tartaric).
- Malic acid (L-Malic - D, L-Malic).
- Lactic acid (DL-Lactic).

These acids are naturally present in grapes. They differ in structure, acidification capacity and organoleptic effect. Doses may consist of a mixture of additions of different acids (particularly suitable for wines for organoleptic purposes). The targets must be subject to prior testing. Changes in pH and total acidity for the same preparation are not the same, ionic strength and buffering capacity may have a significant difference in one must or wine and another.

REGULATORY POSITION
Regulation EC 606/2009 (Annex IA, point 12) permits the use of tartaric acid, malic acid and lactic acid for acidification

in musts and wines.
Acidification of musts and new wines during fermentation:
Maximum dose of 1.5 g/L expressed in tartaric acid, i.e. 20 meq/L (1.0 g/L expressed in H_2SO_4). Dosage in one operation.

Acidification of wines:
Maximum dose of 2.5 g/L expressed in tartaric acid, i.e. 33.3 meq/L (1.6 g/L expressed in H_2SO_4). Dosage in several operations within the legal limits, exclusively within the winegrowing enterprise and the wine-growing zone where the grapes intended for making the wine in question are harvested.
All treatments will be entered in the handling register and in the trust register.
Acidification and enrichment (or chaptalisation) of one and the same product are mutually exclusive processes (for example, must or new wine in fermentation may be enriched or chaptalised and wine from fermentation may be acidified), except by way of derogation (Annex V, § C, point 7).

Product sheet
Safety sheet