

# CITRIC ACID

Acidifier and stabilizer

## CHARACTERISTICS

**Citric acid** (E-330) is an acidifier that corrects acidity. It is also a stabilizing agent. As citric acid forms natural compounds with Fe(III), adding this product intensifies this process, removing some of the wine's iron content, reducing the oxidation reactions.

Citric acid dissolves completely in wine. It is found naturally in many wines, particularly those that have not undergone malolactic fermentation, as lactic bacteria can degrade it entirely.

## APPLICATIONS

- In white, rosé and red wines to correct acidity during production.

## ORGANOLEPTIC QUALITIES

**Citric acid** enhances wine's freshness, helping to balance its taste profile. It also intensifies fruitiness in wine's aromatic profile.

## DOSAGE

**Dosage** 0,2-0,5 g/l

Maximum amount allowed in wine 1g/l

## COMPOSITION

Citric acid monohydrate (E-330).

## INSTRUCTIONS FOR USE

Dissolve in some of the must or wine to be treated. Add the solution to the total volume of wine and mix thoroughly.

## PHYSICO-CHEMICAL PROPERTIES

Concentration [%]	> 99,5
Moisture [%]	< 8,8
Sulfated ash [g/kg]	< 0,5
Easily carbonisable substances	passes test
Sulphates [g/kg]	< 1
Chloride (HCl) [g/kg]	< 1
Oxalates [g/kg]	< 0,1
Fe [mg/kg]	< 10
Cd [mg/kg]	< 1
Pb [mg/kg]	< 0,5
As [mg/kg]	< 1
Hg [mg/kg]	< 1

## PHYSICAL APPEARANCE

White crystalline powder.

## PACKAGING

1 and 25 kg packs.

## STORAGE

Store in the original packaging in a cool, dry place, away from odours.

Once opened, it should be used as soon as possible.

Preferential consumption: before 2 years from packaging.

REGISTRATION: R.G.S.A: 31.00391/CR

*This product complies with the International Oenological Codex and UE Regulation No 2022/68*