



# ACIDE LACTIQUE

Lactic acid at 80% (800 g/L) is used to acidify wines and musts. It confers a smooth acidity to wines.

#### **CHARACTERISTICS**

The utilization of **ACIDE LACTIQUE** (E270) has been authorized by the European Union to acidify musts and wines since august 1st, 2009. This practice is regulated according to wine regions; a register has to be kept.

## **OENOLOGICAL PROPERTIES**

**LACTIC ACID** can be used on both musts and wines. With only one acid function (COOH), it is a less strong acid than malic acid.

**LACTIC ACID** is a mild acid in the mouth that does not impart any milky notes to the wine. Moreover, it is relatively stable with respect to microbial metabolism and does not precipitate as an insoluble salt. Its main interest is in red wines.

## **APPLICATION RATE**

### Maximum application rates:

With must: 1.8 g/L of lactic acid (i.e. 2.25 ml of 80% lactic acid in one litre of must). With wine: 3 g/L of lactic acid (i.e. 3.75 ml of 80% lactic acid in one litre of wine).

It is recommended to consult current regulations applicable in the region before utilization. Trials allow to determine the optimum application rate to achieve the best acid perception in wine.

## **INSTRUCTIONS FOR USE**

Dilute the amount of product needed in a small volume of wine.

Add this mixture to the must or wine to be treated and gently homogenize.

### Precaution for use:

For oenological and specifically professional use. Use according to current regulation.

#### **PACKAGING**

Colourless liquid in 5 or 25 kg containers.

## **STORAGE**

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

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