

## ACIDE MALIQUE

**Malic acid is used to acidify wines and musts.  
It confers freshness to wines.**

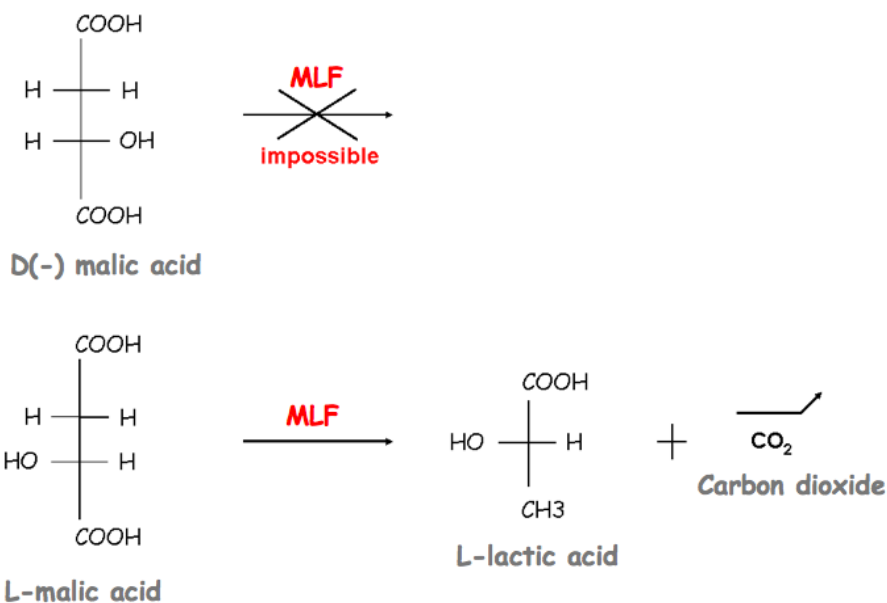
### CHARACTERISTICS

The utilization of **ACIDE MALIQUE** (E296) 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.

Appearance: White crystals  
 Amount of malic acid: > 99.5 %  
 Heavy metals (mg/kg expressed as Pb) < 10  
 Lead (mg/kg) < 5  
 Iron (mg/kg) < 10  
 Oxalates (mg/kg) < 100

Malic acid is naturally present in grapes as L-malic acid. It is the only form that can be metabolized by lactic acid bacteria to form L-lactic acid.

**ACIDE MALIQUE** is a racemic mixture (i.e. equimolar) of D- and L- malic acid. Upon addition, D-malic acid cannot be metabolized by bacteria while L-Malic acid can be. Thus, when using this acid, it is necessary to add enough SO<sub>2</sub> in order to prevent any risk of malolactic fermentation in the bottle.



This acid can be used with musts and wines but is mainly recommended for white and rosé wines to prevent the degradation of L-malic by bacteria.



# LES ESSENTIELS

## APPLICATION RATE

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The addition of 1.3 g/L of malic acid corresponds to the addition of 1.5 g/L of tartaric acid or 1 g/L of sulfuric acid. It is recommended to consult current regulations applicable in the region before utilization.

Maximum application rates:

With must: 1.3 g/L of malic acid

With wine: 2.3 g/L of malic acid

## INSTRUCTIONS FOR USE

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Dilute the amount of product needed in a small volume of wine.  
Add this mixture to the wine to be treated and gently homogenize.

### **Precaution for use :**

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

## PACKAGING

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Crystalline powder packaged in 1, 5 and 25 kg containers.

## STORAGE

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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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