



Boerovin

Biologically produced
L(+)-lactic acid
(liquid 80 %)

Product Description and Aim of Treatment

Boerovin is a liquid lactic acid specially matched for grape wine or fruit wine production. The purity of Boerovin complies with food quality requirements. Pure lactic acid content: 80 %. Fruit acids are the backbone of the wine. Together with a sufficiently high alcohol content they protect the wine from microbial spoilage caused by, for instance, bacteria. This protection is assured as of a total titratable acid of around 5 g/L, calculated as tartaric acid. Values should not fall below this critical limit in any stage of vinification. The aim of treatment is an increase in acidity to assure additional microbiological protection and to intensify taste.

Permitted according to the laws and regulations currently in force in the EU. Purity and quality are proved by specialised laboratories.

Dosage and Application

In highly concentrated lactic acid part of the lactic acid is present in bound form. With 80 % lactic acid, this corresponds to 7-8 %. This portion hydrolyses after addition to the beverage in dependence on temperature with a delay in time, a fact which must be taken into account when controlling acidity by determination of the total titratable acid by means of direct titration with NaOH.

Desired acidification (g/L) increase by*)	Boerovin (mL/100 L)	or g/100 L
0.5	63	75
1.0	126	150
1.5	188	225
2.0	251	300
2.5	313	375
3.0	376	450

*) total titratable acid, calculated as tartaric acid

For winemaking, acidification is allowed in wine-growing regions A and B (EU-wine regulation) only for vintages with special permission. In these cases acidification can be conducted in grape must up to a maximum amount of 1.5 g per litre, expressed as tartaric acid. In wine the permitted maximum amount is 2.5 g per litre, expressed as tartaric acid. This applies without any restrictions for wine-growing area C (EU wine regulation).

Advantages of Boerovin

- Not biodegradable
- No risk of crystal precipitations and thus loss of potassium
- In comparison with malic acid and citric acid, the sensory evaluation of lactic acid is milder and more balanced
- Liquid – no dissolution – no lump formation – direct addition

Storage

Store cool. Reseal opened packagings immediately tightly and use up soon.

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Our technical product leaflets and the treatment recommendations they contain, are based on our current knowledge and experience and we make all reasonable efforts to ensure the accuracy of the information it provides. But since pre-treatment is mostly unknown to us and moreover imponderabilities with regard to the natural products to treat have to be taken into consideration, the advice given provides general information and serves for your consultation. Without a separate, written statement from our side on a defined matter or problem, the information provided should not be relied upon as legal advice or regarded as a substitute for legal advice and is without liability. The information provided is in accordance with the law in force of the Federal Republic of Germany and the EU. In addition, our general terms of business apply.

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