

## Product Description

A chemically pure vitamin C product, specially selected for the treatment of beverages. Chemical name: L(+) ascorbic acid. E300. For foodstuffs (restricted use).

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

## Aim of Treatment

Protection against oxidation to stabilize taste and bouquet. Preventive treatment against untypical ageing off-flavour.

## Product and Effect

Ercobin acts as high grade antioxidizing agent and even though the necessary SO<sub>2</sub>-content in the wine is still needed, aroma preservation is much better due to the reductive capacity of Ercobin. Moreover, Ercobin preserves and intensifies typical taste-giving and bouquet substances of the wine. An Ercobin treatment achieves the following effects:

- principally, treated wines develop with a short delay after bottling, the aroma which is the decisive factor for the value of the wine.
- long storable quality wines and sparkling wines are more racy, fresh and fruity when tasted. An Ercobin treatment is particularly advantageous for low-acid wines (dependent on grape vine variety, the effect could set in at different times).
- preventive action against untypical ageing off-flavour: indoleacetic acid, which is contained in the grape as protection against wilting, should not via intermediate products formed (e.g. formylamino-phenyl-3-oxo propionic acid), be decomposed in the young wine into 2-amino acetophenone, since this results in off-flavours in the wine. According to statements and publications of many scientists, Ercobin (vitamin C) protects very well and permanently against this undesired reaction. The Ercobin dosage should come up to 10-15 g per 100 litres and should be added shortly after the first sulphiting. If the tendency for untypical ageing off-flavours is strong, dosages can be increased. In the EU, the legally allowed maximum ascorbic acid content in wine must not exceed 250 mg per litre, which corresponds to 25 g per 100 litres.

It has to be considered that the determination of free SO<sub>2</sub> in the presence of ascorbic acid leads to increased values. A method for separate determination exists.

## Application

The - by wine law - legally admitted maximum dosage amounts to 250 mg Ercobin/litre in the EU. Often quantities of about 10g/100 litres are already sufficient to preserve the aroma and help against oxidation. The quantity of Ercobin is best determined by pretests and has to be added to the vessel in dissolved form. For this purpose, Ercobin is dissolved in an, at least, 20-fold quantity of wine and subsequently added to the beverage while thoroughly mixing until even distribution is reached. If Ercobin is used for untypical ageing character protection, the product should be added shortly after the first sulphiting. Dependent on off-flavour intensity, dosages can be varied. Ercobin becomes effective as antioxidizing agent only when free SO<sub>2</sub> is already sufficiently present in the wine. This is why the free SO<sub>2</sub>-content in the wine should be kept stable at least at 30 mg per litre.

## Storage

Store in a cool, dry and light-protected place. Reseal opened packagings immediately and tightly.

**The pure vitamin C product which protects against oxidation and stabilizes the aroma**