

Product Description

A precipitated, chemically pure calcium carbonate for the reduction of tartaric acid. E170. For foodstuffs (limited use). Observe regulations and deacidification directives when applying the product. Permitted according to laws and regulations presently valid. Purity and quality are proved by specialized laboratories.

Aim of Treatment

Reduction of tartaric acid in must/grape juice, young wine and wine.

**Precipitated,
chemically pure
calcium carbonate**

Product and Effect

Deacidification with Erbslöh-Kalk is mostly carried through in the must stage due to the higher tartaric acid content, yet can also be effected in the young wine or wine stage. By means of this deacidification method only tartaric acid is precipitated. This is why with reference to total acid, the tartaric acid proportion is the limiting factor. Due to climatic conditions, the different growing regions and the different vine varieties, the tartaric acid content fluctuates considerably from year to year. Therefore information should be gathered at a competent office (viticulural consultation or special laboratory) before calculating deacidification ratios. For reasons of taste (tartaric acid tastes less sour than malic acid), a tartaric acid content of at least 1 g/L should remain in the wine.

Dosage and Application

Erbslöh-Kalk is mixed with some water and is then slowly added to the vessel under constant stirring. The resulting formation of CO₂ is vigorous, this means deacidification vessels must provide sufficient room. To precipitate 1 ‰ or 1 g/L tartaric acid, 67 g Erbslöh-Kalk are required per 100 L of beverage to be treated. In case of extensive deacidification, unfavourable tartaric acid/malic acid ratios and generally in case of low tartaric acid proportions, a double-salt deacidification with Neoantacid or an extended double-salt deacidification with Malicid becomes necessary.

Storage

Protect from influences of odour and moisture. Reseal opened packagings immediately and tightly.