

Product Description

Erbslöh-pH-Senker (pH-reducer) is a liquid acid combination for the acidification of fruit mashes. Proved for purity and quality by specialized laboratories.

Aim of Treatment

- Lowering of the pH-value of the mash to pH 3.0 - 3.5.
- Thereby suppression of undesirable microorganisms, for instance acetic acid, lactic acid and butyric acid bacteria (protection against infections).
- Supports the fermentation process, leading to clean aromas.
- Optimizes the development of fruit-typical aroma and bouquet-giving substances.

Product and Effect

Erbslöh-pH-Senker is based on a balanced combination of citric acid and lactic acid of food-grade quality. No risky handling with concentrated sulphuric acid is needed. The addition of Erbslöh-pH-Senker protects the mash from infections with bacteria. Thus yield losses and quality decreases in the distillate are avoided. The activity of dry selected yeasts is in no way negatively affected by the pH-lowering.

Dosage

1-3 L per 100 L mash, dependent on fruit acidity. Optimal pH-range: 3.0 - 3.2.

Application

The product can be added in portions without pre-dilution, directly when mashing in. Provide for thorough distribution by mixing well.

Storage

Store in a cool place. Reseal opened packagings tightly.