



# Ercobin

The pure vitamin C product for use as oxidation prevention and as an aroma stabiliser

## Product description

A chemically pure vitamin C product specially selected for beverage treatment. Chemical designation: L(+) ascorbic acid. E300. For food (restricted use).

Ercobin acts as very effective oxidation prevention, which does not dispense with the necessary SO<sub>2</sub> content in wine, but facilitates better aroma retention because of its reductive nature. Ercobin furthermore maintains and intensifies the wine's typical bouquet and flavour compounds. The following effects are achieved through treatment with Ercobin:

- Generally speaking, treated wines develop the wine's typical bouquet shortly after bottling.
- Quality wines and sparkling wines develop a more aromatic, fresher and fruitier style. Treatment with Ercobin is especially beneficial in low acidity wines (the effect may occur at different junctures, though, depending on the grape variety).
- Prevention of UTA: the substance indole-3-acetic acid (IAA), stored in the berries as protection against withering, should be inhibited to break down via various intermediate stages (such as formylamino-phenyl-3-oxo-propionic acid) into odour-impairing 2-aminoacetophenone (AAP). According to statements and publications by many scientists, Ercobin (vitamin C) protects against this very well in the long term. The dosage should be 10 - 15 g/100 L and be added shortly after the first sulphurisation.

It should be taken into consideration that determination of free SO<sub>2</sub> in the presence of ascorbic acid may lead to elevated values. There is a method for separate determination.

Permitted according to current laws and regulations. Laboratory tested for purity and quality.

## Dosage

By law the maximum amount of ascorbic acid in wine may not exceed 250 mg/L = 25 g/100 L. Dosages around 10 g/100 L are often sufficient as oxidation prevention and to maintain aroma. The quantity of Ercobin, which has preferably been determined by preliminary tests, must be added already dissolved to the main tank. To do this Ercobin is dissolved in at least twenty times the volume of wine. Ensure it is thoroughly distributed when adding to the main tank. If Ercobin is used to prevent UTA it should be added shortly after the first sulphurisation. The dosages may be adjusted depending on the inclination to UTA. Ercobin only develops its properties as an effective oxidation preventative when the wine contains sufficient free SO<sub>2</sub>. A stable free SO<sub>2</sub> content of at least 30 mg/L should therefore be maintained in the wine.

## Storage

Store Ercobin in a cool, dry place, away from light. Packs which have been opened should be immediately tightly sealed.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
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