# MALIC ACID

## *E 296*

*DL Malic Acid.*
*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Œnology. In compliance with the regulation (EU) n°2019/934 and with the Food Chemical Codex (FCC).*

## Physical characteristics

| | |
|---|---|
| Aspect | fine granulated powder |
| Ignition point | 127 – 132 °C |

## Chemical Analysis

| | |
|---|---|
| Purity (as malic acid) | > 99% |
| Maleic acid | < 0,05% |
| Fumaric acid | < 1% |
| Sulfuric ashes | < 0,1% |
| Arsenic | < 3 ppm |
| Lead | < 2 ppm |
| Iron | < 10 ppm |
| Mercury | < 1 ppm |
| Cadmium | < 1 ppm |
| Chlorides (HCl) | < 1 g/kg |
| Sulfates ($H_2SO_4$) | < 1 g/kg |
| Cyanide (HCN) | <1 ppm |

## Oenological use

**Properties**: for acidification of musts, wines in fermentation and wines, under the conditions laid down by the regulations.

**Maximal doses use**: Check your local legislation in force and abide by the right dosage. In EU:

- Must: max. 130g/hL = 1,5g / L expressed in tartaric acid.
- Wine: max. 230g/hL = 2,5g / L expressed in tartaric acid.

Conform to the current administrative rules. It is recommended to consult your enologist to make preliminary tests before treatment.

**Preparation**: Dissolve directly in must or wine. With high content CO2 products, an emulsion reaction can occur. Proceed with caution.

## Storage recommandations

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.
Optimal date of use (not opened bag): 2 years.

## Packaging

25kg bags

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