ANHYDROUS CITRIC ACID

ACIDITY REGULATORS

Wine

General features

Anhydrous citric acid is a white crystalline compound commonly used in the wine industry to perform several important functions:

- Antioxidant: citric acid acts as an antioxidant in wine. It helps prevent unwanted oxidation, which can alter the flavor, aroma and color of wine. Its antioxidant action helps keep wine fresh and stable over time.
- Stabilizer: citric acid is known for its ability to form soluble complexes with the ferric iron present in wine. This prevents the precipitation of iron, thus helping to maintain the clarity of the wine and prevent the formation of unwanted deposits.
- Tartaric stability: citric acid is also used to improve the tartaric stability of wine. It reduces tartar formation, which is a possible complication in wine storage. This helps prevent the formation of tartar crystals that can develop in wine during storage.
- Color preservation: citric acid helps preserve the natural color of wine, maintaining its vibrancy and preventing unwanted changes in color.

Composition

100% Food Grade citric acid

Dosage

Maximum 1 g/l for wines and musts.
Recommended dose: 40-80 g/hl.

How to use

Dissolve anhydrous citric acid directly to the mass to be treated by stirring until completely dissolved. The addition of citric acid is regulated by the current law on permissible oenological practices. Reg Ce 934/2019.

Packaging and storage

1 kg bag, 25 kg bag.
Store in a cool, dry place.
Hygroscopic product.

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