

LACTIC ACID

E 270

Natural L (+) Lactic Acid

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology. Incompliance with the regulation N° 2019/934 and Food Chemical Codex (FCC).

Physical characteristics

Aspect.....	Liquid
Colour of the solution.....	Liquid
Odour	Acid
Concentration	1056 g/L

Chemical analysis

Purity	> 95 %	Iron.....	< 10 ppm
Density (20°C)	1,20-1,22 g/mL	Lead.....	< 0,5 ppm
Sulphuric ashes:	< 0,1 %	Mercury	< 1 ppm
Chlorides.....	< 0,1 %	Cadmium	< 1 ppm
Sulphates	< 0,1 %	Arsenic.....	< 3 ppm
Cyanide	< 1 ppm		

Oenological use

The acidification of musts and wines must comply with the regulatory provisions set by regulations (EU) n° 1308/2013 and n° 2019/934.

In this context, the legislator distinguishes between the following products: fresh grapes, grape must, partially fermented grape must, new wine still in fermentation and wine.

- For the products listed above, the maximum legal dose is 53.3 meq/L which corresponds to 45 cL/hL of lactic acid (equivalent to 4 g/L expressed in tartaric acid).
- For sparkling wines, the maximum legal dose is 20 meq/L which corresponds to 17cL/hL of lactic acid (equivalent to 1.5 g/L expressed in tartaric acid). Refer to the regulations in force.

As a reminder, the maximum acidification doses indicated are valid for all authorized acids, used alone or in combination.

Comply with the administrative rules in force. Holding of a handling and detention register. It is recommended to consult your oenologist to carry out the preliminary tests before treatment.

Storage recommendation

Store above ground level in the original unopened packaging at moderate temperature (free from freezing) in dry rooms not likely to communicate odors.
Shelf life (unopened packaging): 30 months.

PACKAGING

Jerrican 25 Kg & 12 Kg



LAFFORT
l'œnologie par nature