

# 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 Oenology. In compliance with the EC regulation n° 606/2009 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..... < 1 g/kg  
 Cyanide..... < 1 ppm

### Oenological use

**Properties:** for acidification of musts, wines in fermentation and wines.

**Regulation:** Check your local legislation in force and abide by the right dosage. In EU, use according to the Regulation (EC) n°606/2009.

**Preparation:** Dissolve directly in must or wine. With high content CO<sub>2</sub> products, an emulsion reaction can occur. Proceed with caution.

Maximal doses use: according to the appendix XV bis of the Regulation (EC) n°1234/2007 modified:

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

It is recommended to consult your enologist to make preliminary tests before treatment. Conform to the current administrative rules. Detention of a register of detention and manipulation.

Instructions for use: dissolve directly in the must or wines. On products rich in CO<sub>2</sub>, a émulsive reaction can occur. It is recommended to proceed with precaution.

### Storage – Optimal date of use

Store in original packaging at room temperature (0 to 22° C), in a dry and odourless room.  
 Optimal date of use (not opened bag): 2 years.

### Packaging

25kg bags



## LAFFORT

*l'œnologie par nature*