CA²⁺ STAB[®]

Racemic tartaric acid or DL-Tartaric Acid.

Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.

In accordance with the regulation (EU) 2019/934.

SPECIFICITIES AND OENOLOGICAL PROPERTIES

Stabilisation of calcium tartrate salts by specific precipitation of the excess of calcium. CA²⁺STAB® reacts with soluble calcium and precipitates as (D) tartrate calcium. The precipitate then formed will be eliminated after racking or fining.

PHYSICAL CHARACTERISTICS

Aspect cristals	Colour colorless
Specific rotation quality 10 g/L at 20°C (68°F) null	

BIOLOGICAL & CHEMICAL ANALYSIS

Purity (%) > 99	Mercury (ppm)< 1
Sulphur ashes (%)< 0.2	Iron (ppm)< 10
Lead (ppm) < 2	Arsenic (ppm) < 3

PROTOCOL FOR USE

OENOLOGICAL CONDITIONS

- We recommend realising the treatment as soon as possible (ideally during alcoholic fermentation). The use on must is recommended. On wines in the ageing process, a period of 6 weeks before bottling preparation must be strictly respected.
- Do not mix after treatment with a must or with a wine rich in calcium.
- The treatment must be done under the control of an enologist.

IMPLEMENTATION

Incorporation: dissolve CA²⁺STAB® in 4 to 5 times its weight in water or wine. Add to the must or to the wine with a good homogenisation. The crystallisation can occur within a few days, it is usually accomplished by 4 to 6 weeks. A control of the final calcium concentration must be done at the end of the treatment.



DOSAGE

To be determined depending on the initial calcium concentration of the must or wine: Quantity of $CA^{2+}STAB^{\otimes}$ required for the treatment (mg/L): ($[Ca^{2+}]$ initial – $[Ca^{2+}]$ final) x4.

Dosage example:

Initial calcium concentration: 150 mg/L (150 ppm). \rightarrow calcium concentration after treatment: 60 mg/L (60 ppm). \rightarrow calcium quantity to eliminate: 90 mg/L (90 ppm). \rightarrow CA²⁺STAB® dosage to use: 360 mg/L or 36 g/hL (360 ppm).

STORAGE

- 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 2 years.
- Opened packs: use quickly.

PACKAGING

2.5 kg bags - 10 kg boxes.

