

# CITRIC ACID

## CORRECTORS

Maximum authorised content: The total **CITRIC ACID** content in wine should not exceed 1 g/L.

### ↘ OENOLOGICAL APPLICATIONS

Monohydrated **CITRIC ACID** is used to re-acidify wines and prevent ferric disruption.

**CITRIC ACID** is capable of forming complexes with iron. Added to a wine containing a few milligrams of iron per litre, it will form a soluble complex with the latter.

**CITRIC ACID** has a strong acid flavour and may be used to make slight corrections to the acidity of a wine. It is recommended for use before bottling or drawing, when it is too late to re-acidify with TARTARIC ACID, due to the risk of precipitation in the bottles. Only a small amount should be added.

### ↘ INSTRUCTIONS FOR USE

Dissolve the required quantity of **CITRIC ACID** in some wine. Add directly to the wine and ensure that it is spread evenly.

### ↘ DOSE RATE

The concentration will be determined by the laboratory and depends on the wine's acidity, pH and iron content.

### ↘ PACKAGING AND STORAGE

- In 100 g, 1 kg, 5 kg and 25 kg bags

Store in dry premises free from odours, at a temperature between 5 and 25 °C.

The product must be used rapidly once opened.