

BITARTRATE DE POTASSIUM

Cream of tartar which favours precipitations during cold stabilization

CHARACTERISTICS

POTASSIUM BITARTRATE (E 336), also called cream of tartar, is used during cold stabilisation. It serves as seed for the crystallisation of tartaric acid salts. The crystallisation thus induced is faster and more efficient.

White crystalline powder, acidic taste, odourless.

Formula: C₄H₅O₆K

Purity rate: 99,5 % minimum.

Weight loss after dessication: < 0.5 %

MW: 188,18 g

APPLICATION RATE

50 à 200 g/hL

INSTRUCTIONS FOR USE

Add to clarified wine (the treatment will thus be more efficient).

Cool the wine to 0°C.

Add during vigorous stirring: the entire cream of tartar has to be in suspension.

Keep stirring gently for 4 to 6 hours.

Proceed to final filtration.

Precaution for use :

For oenological and specifically professional use.

Use according to current regulation.

PACKAGING

Powder packaged in 5 or 25 kg.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

Best used before BIUB date written on package

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