

CARBONATE DE CALCIUM

De-acidifier

CHARACTERISTICS

Used to deacidify, **CARBONATE DE CALCIUM** (CaCO_3) produces, with tartaric acid, insoluble salts: CaT.

Very fine white powder
Food quality calcium carbonate
 $\text{CaCO}_3 > 99\%$

APPLICATIONS

CARBONATE DE CALCIUM has deacidifying capacity 85% greater than **BICARBONATE DE POTASSIUM**. It likewise deacidifies with a more immediate effect on pH level. 1 g/l of calcium carbonate enables decreasing total acidity of approximately 1 g/l, expressed in sulphuric acid. It also provides calcium which will later on precipitate. For this reason, it is **preferable to use during the winemaking process**.

With **CARBONATE DE CALCIUM**, the neutralization reaction is purely chemical, with the release of CO_2 . Once the tank stops foaming, the reaction has ended.

Deacidifying is only authorized in certain viticulture areas under certain conditions.

APPLICATION RATE

In theory, the input of 1 g/l of potassium carbonate causes a drop in total acidity of 0.98 g/l. However, these additions have secondary effects on pH levels and other precipitations of salts. These consequences are noticeable only after being chilled. Calcium carbonate is dispersed in the volume to be treated by stirring the medium. 15 days after treatment, it is necessary to agitate the wine to re-suspend the crystals and thus promote new crystallizations.

INSTRUCTIONS FOR USE

Precaution for use:

For oenological and specifically professional use.
Use according to current regulations in force.

PACKAGING

Powder packaged in 1 and 25 kg bags.

STORAGE

Full packaging, seal of origin, store away from light in a dry and scent-free place.
Once open: use quickly.
Best used before BIUB date written on package

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