Metacremor Instant

METATARTARIC ACID

Conforms with the International Oenological Codex. Not derived from genetically modified organisms. Allergen free.

Metacremor Instant has been created to meet the requirements of some cellars, where they are unable to wait at least 48 hours prior to bottling, thus avoiding the wine becoming cloudy, which might occur further to the addition of metatartaric acid with a high esterification index (>40), phenomenon that is quite normal and which disappears within 48 hours.

Metacremor Instant with its esterification index between 36 and 38, is the right solution to meet this kind of requirements, since, thanks to this index, it can be immediately dosed prior to bottling, thus avoiding cloudiness.

Metacremor Instant, which is obtained from the esterification of L (+) - tartaric acid, for vacuum heating, it has the marked characteristics of a protective colloid agent, which inhibits the precipitation of potassium bitartrate crystals and neutral calcium tartrate.

Quality control starts from the selection of the initial tartaric acid and continues through all the winemaking phases until it is packaged, which guarantees the product remaining unchanged during time.

How and when to use Metacremor Instant

Metacremor Instant is characterised by perfect solubility and does not interfere with the wine's organoleptic properties.

It should be used prior to the filtering phase that precedes bottling.

In the case of wine that has envisaged heat treatment, a high dose is recommended, in such a way as to compensate the partial hydrolysis of the metatartaric acid due to heat.

Composition

E353 metatartaric acid.

Characteristics

Appearance: granules and powder.

Colour: beige

Esterification index: 36-38

Solubility: complete

Heavy metals	< 10 mg/kg
Arsenic	< 3 mg/kg
Lead	< 2 mg/kg
Mercury	< 1 mg/kg

Dosage

10 g/hl max.

How to use

Dissolve Metacremor Instant carefully in wine (1:10 ratio) and use immediately after preparation.

Storage

The product is hygroscopic. Protect from moisture and store in a dry place in its original packaging properly closed.

Warning

Do not use at the same time as clarification treatments or in the presence of adsorbent materials.

Pack sizes

Code 117100 - 1kg packs



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