



TARTARIC ACID



e.Tartaric

L(+)-tartaric acid for acidification and pH-reduction

e.Tartaric increases acidity and simultaneously ensures pH reduction. This results in improved microbiological stability.

At a glance:

Product Natural L(+) tartaric acid of agricultural origin

Range of use Mash, must, and wine





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Goal Acidity management

Special features

Sulphurisation is more effective

Efficacy of bentonite treatments is enhanced

Dosage As desired and permitted, see datasheet for details

Packaging unit 25 kg



DESTILLER

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Godziny pracy

Poniedziałek - piątek 8:00 - 18:00

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