

# MALIC ACID

## E 296

*DL Malic Acid.*

*Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Oenology.  
In compliance with the regulation (EU) n°2019/934 and with the Food Chemical Codex (FCC).*

### Physical characteristics

Aspect .....fine granulated powder  
Ignition point ..... 127 – 132 °C

### Chemical Analysis

Purity (as malic acid) .....	> 99%	Iron .....	< 10 ppm
Maleic acid.....	< 0,05%	Mercury .....	< 1 ppm
Fumaric acid.....	< 1%	Cadmium.....	< 1 ppm
Sulfuric ashes.....	< 0,1%	Chlorides (HCl).....	< 1 g/kg
Arsenic .....	< 3 ppm	Sulfates (H <sub>2</sub> SO <sub>4</sub> ) .....	< 1 g/kg
Lead .....	< 2 ppm	Cyanide (HCN).....	<1 ppm

### Oenological use

#### Maximal doses use:

The acidification of musts and wines must comply with the regulatory provisions set by regulations (EU) n° 1308/2013 and n° 2019/934.

In this context, the legislator distinguishes between the following products: fresh grapes, grape must, partially fermented grape must, new wine still in fermentation and wine.

- For the products listed above, the maximum legal dose is 53.3 meq/L which corresponds to 357g/hL of lactic acid (equivalent to 4 g/L expressed as tartaric acid).
- For sparkling wines, the maximum legal dose is 20 meq/L which corresponds to 134 g/hL of lactic acid (equivalent to 1.5 g/L expressed as tartaric acid). Refer to the regulations in force.

As a reminder, the maximum acidification doses indicated are valid for all authorized acids, used alone or in combination.

Comply with the administrative rules in force. Holding of a handling and detention register. It is recommended to consult your oenologist to carry out the preliminary tests before treatment.

**Preparation:** Dissolve directly in must or wine. With high content CO<sub>2</sub> products, an emulsion reaction can occur. Proceed with caution.

### Storage recommendations

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.

Optimal date of use (not opened bag): 4 years.

### Packaging

25kg bags



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