

Beverage Stabilization

Metatartaric Acid

Metatartaric Acid stabilizer is a special powder used for the prevention of tartrate precipitation in bottled wines.

The specific advantages of Metatartaric Acid stabilizer:

- High degree of esterification, excellent long-term efficiency
- Does not contain any undesired polymeric substances or tartrate derivatives
- No loss of aroma and flavor substances

Application

1. Metatartaric Acid stabilizer should only be added to the pre-filtered wine, ready for bottling, since any filtration will remove part of the large molecules of the product and thus reduce its efficiency. After the addition of Metatartaric Acid stabilizer, only final filtration should be carried out.

When using membrane filter cartridges, the metatartaric acid has to be added to the wine at least five days before filtration. Otherwise, a blocking of the membranes during bottling can occur.

2. Metatartaric Acid stabilizer must not be added to the wine together with fining agents or other very adsorptive substances, as this would inevitably cause a considerable reduction in efficiency. Any fining processes have to be carried out before and the wines should be checked for their protein stability.
3. As the stabilizing effect of Metatartaric Acid stabilizer decreases with time, the product should only be used for wines stored under the following conditions.

Storage temperature	Stability
50 – 53.6 °F (10 – 12 °C)	approx. 2 years
53.6 – 60.8 °F (12 – 16 °C)	up to 18 months
59 – 64.4 °F (15 – 18 °C)	up to 12 months

These are only estimated figures, which can vary considerably depending on temperature, contents of tartaric acid and potassium in wine, contents of large-molecular compounds and degree of filtration.

Dosage

The German Wine Law and EC Regulations permit a maximum addition of 0.83 lb/1,000 gal (10 g/hl). For young wines and for freshly blended wines this entire quantity should be used. Wines which are to be bottled later and which have already been stored for an extended time period may be treated with lower quantities. In case of doubt, use the higher quantity (to be on the safe side).

Addition to the Wine

Metatartaric Acid stabilizer is very soluble. The exact product quantity is dissolved in 10 – 20 times the wine quantity. Lump formation is prevented by interspersing the metatartaric acid slowly into the wine, stirring continuously with an agitator at the same time. This solution is then added to the wine to be treated and mixed thoroughly. In a few cases, a slight, milky haze may occur after the treatment. However, this is of no importance for the efficiency of the metatartaric acid and the haze will disappear within a short time without leaving any residue. It is not necessary to repeat filtration.

Special note: In wines treated with lysozyme the application of Metatartaric Acid stabilizer may be lead to protein haze, even if bentonite fining is applied.

Product Characteristics

Metatartaric Acid stabilizer is produced by carefully dehydrating natural tartaric acid under exactly determined and controlled conditions. From a chemical point of view, it is a tartaric acid with itself, which prevents crystal growth in wine. Its special production process guarantees a high degree of esterification with excellent long-term efficiency. Metatartaric Acid stabilizer decomposes naturally to normal tartaric acid so that stabilization can only be carried out for a limited period. The rate of hydrolytic decomposition depends very much on temperature fluctuations - the lower the temperature, the longer the efficiency. Therefore, Metatartaric Acid stabilizer is particularly suitable for stabilizing young wines, bottled early (in the winter months) and for wines/sparkling wines destined for consumption within the stated stabilization periods. The gentle production process prevents the formation of undesired polymeric substances and tartrate derivatives. Metatartaric Acid stabilizer therefore has excellent taste and flavor characteristics, which, due to careful packaging, are maintained until use.



Safety

When used as directed no negative effects are known.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Metatartaric Acid stabilizer is supplied in air-tight and moisture-proof laminar aluminum bags, which prevent moisture pick-up and thus lump formation and loss of efficiency. Open packages should be used up immediately.

Delivery Information

Metatartaric Acid stabilizer is sold under article no. HW.004 and is available in the following package size:

25 x 2.2 lb (1 kg) aluminum sandwich foil in carton

HS Customs Tariff: 2918 13 00

Certified Quality

Metatartaric Acid stabilizer is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packing.

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