

Deacidification

Potassium Bicarbonate

Potassium Bicarbonate stabilizer is formulated for quick, polishing deacidification of musts and young wines. Current legislation must always be observed.

The specific advantages of Potassium Bicarbonate stabilizer:

- Enables particularly quick and complete deacidification if combined with a subsequent cold treatment
- For reduction of 8.35 lb/1,000 gal (100 g/hl) tartaric acid, 5.57 lb/1,000 gal (66.7 g/hl) Potassium Bicarbonate stabilizer are required

Product Description

Tartaric acid in must and wine is deposited as cream of tartar (potassium hydrogen tartrate) using Potassium Bicarbonate stabilizer. The special advantage of deacidification using Potassium Bicarbonate stabilizer is the possibility of performing polishing deacidification of the wine shortly before bottling. After deacidification, the wine has to be put into cold storage for 2 to 3 weeks to make sure that the cream of tartar is safely deposited. If the wine is stored at cellar temperature precipitation may take several weeks.

Application

To remove 8.35 lb/1,000 gal (100 g/hl) = 1‰ tartaric acid, 5.57 lb/1,000 gal (66.7 g) Potassium Bicarbonate stabilizer are required per 26.42 gal (100 l) must or wine. It is added directly to the wine in powder form while mixing vigorously. It can also be pre-mixed to a paste in liquid. The release of CO₂ may cause extensive foam formation, therefore the deacidifying vessel must have enough head space above the liquid.

At normal cellar temperatures the cream of tartar will deposit within several weeks. If the deacidified must or wine is needed quicker it must be put into cold storage for several days.

Please note that the calculated final acid content will not be found until the cream of tartar has deposited completely. Before that an acid analysis will show a lower level of deacidification than calculated. In this case, the acid has already been neutralized but the tartaric acid is still in the beverage.

It still has to be deposited as cream of tartar. Storage of the wine should be continued until the wine cream of tartar has completely precipitated.

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

Store in a dry and well-ventilated place.

Delivery Information

Potassium Bicarbonate stabilizer is sold under article no. 63.305 and is available in the following package sizes:

11.02 lb (5 kg) plastic bucket

Potassium Bicarbonate stabilizer is sold under article no. HW.017 and is available in the following package size:

55.1 lb (25 kg) PE sack

HS Customs Tariff: 2836 40 00

Certified Quality

Potassium Bicarbonate 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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North America

44 Apple Street
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America only)
Tel: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Tel: +49 2486 809-0

Friedensstraße 41
68804 Altlufheim, Germany
Tel: +49 6205 2094-0

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Tel: +49 6704 204-0

China

No. 3, Lane 280,
Linhong Road
Changning District, 200335
Shanghai, P.R. China
Tel: +86 21 5200-0099

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Tel: +65 6825-1668

Brazil

Av. Julia Gaioli, 474 – Bonsucesso
07251-500 – Guarulhos, Brazil
Tel: +55 11 2465-8822

**For more information, please
email us at filtration@eaton.com
or visit www.eaton.com/filtration**

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