

Deacidification**SIHA[®] Special Wine Lime (E 170)**

SIHA Special Wine Lime stabilizer is a selected calcium carbonate (CaCO₃) formulated especially for deacidification of grape musts and wines. It is used by preference for simple deacidification, i.e. removal of tartaric acid.

The specific advantages of SIHA Special Wine Lime stabilizer:

- Highly pure quality, suitable for use in foodstuffs (E 170)
- Tartaric acid is precipitated as calcium tartrate
- 5.57 lb/1,000 gal (66.7 g/hl) reduce the tartaric acid content by 8.35 lb/1,000 gal (1 g/l) = 1^o/_∞.

Product Description

SIHA Special Wine Lime stabilizer is generally used at the must stage to reduce a high tartaric acid content. It is particularly effective when used in unripe and very acid musts, but is also suitable for deacidification of young wines. Only the tartaric acid content is precipitated. For reasons of flavor the must should have a residual tartaric acid content of at least 8.35 – 12.52 lb/1,000 gal (1 – 1.5 g/l) wine, at least 4.17 lb/1,000 gal (0.5 g/l). The content of tartaric acid depends on the vintage and is greatly influenced by climatic conditions, location and vine sort.

If the total acid content includes only a small amount of tartaric acid, but the overall deacidification requirement is high or the tartaric/malic acid ratio is unfavorable, double-salt deacidification with SIHADEX[™] Special Lime for de-acidification will produce better results in terms of taste.

Again, local legislation must always be observed.

Application

SIHA Special Wine Lime stabilizer is mixed to a paste with 3 – 5 times the quantity of must or wine and slowly added to the vessel, stirring vigorously all the time. When added to musts that are already fermenting or young wines containing carbon dioxide, this will cause intensive CO₂ and foam formation, so that the deacidification vessel should have sufficient head space.

The tartrate of lime that is deposited can safely remain in the vessel for weeks or months. Several weeks can pass between deacidification and the end of calcium tartrate precipitation. Therefore bottling should not take place too early, especially when deacidifying young wines.

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

Due to its fine structure, the lime powder can absorb foreign odors. Therefore, it should be stored in a sealed container in a dry and well-ventilated place. Absence of odor should be checked prior to use.

Delivery Information

SIHA Special Wine Lime stabilizer is sold under article no. 63.301 and is available in the following package size:

11.02 lb (5 kg) PE sack

SIHA Special Wine Lime stabilizer is sold under article no. HW018 and is available as original brand mark of Schaefer Kalk "PRECARB[®] 100" in the following package size:

55.1 lb (25 kg) paper bag

Certified Quality

SIHA Special Wine Lime 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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