



## PRODUCT

### 100 % Natural Tartaric Acid

## CHARACTERISTICS

Natural Tartaric acid is widely distributed in nature and known as the “acid of fruit” due to its presence in a large part of them, with L-(+)-Tartaric acid configuration.

Our tartaric acid is entirely produced from pomace and lees from the wine industry.

## APPLICATIONS

Tartaric acid has multiple uses in several areas, such as:

- Wine acidifier, carbonated drinks, jams and jellies.
- Saline purgative and buffering agent used in effervescent powder and tablets.
- Metal cleaning and polishing, photography applications, for making tartrate salts and as cement and casts retardant.

## INSTRUCTIONS

Previously dissolved in water or wine, it is added to the wine or the product to acidify in reassembly, in order to ensure its homogeneity.

## DOSAGE

Maximum legal dose: 2.5 g/L (wine).

## STORAGE AND PACKAGING

- Store in a cool and airy place.
- Bags: 25 kg.