

# LACTIC ACID

## E 270

Natural L (+) Lactic Acid

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

### Physical characteristics

Aspect.....	Liquid
Colour of the solution.....	Liquid
Odour .....	Acid
Concentration .....	1056 g/L

### Chemical analysis

Purity .....	> 95 %	Iron.....	< 10 ppm
Density (20°C) .....	1,20-1,22 g/mL	Lead.....	< 0,5 ppm
Sulphuric ashes: .....	< 0,1 %	Mercury .....	< 1 ppm
Chlorides.....	< 0,1 %	Cadmium .....	< 1 ppm
Sulphates .....	< 0,1 %	Arsenic.....	< 3 ppm
Cyanide .....	< 1 ppm		

### Oenological 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 45 cL/hL of lactic acid (equivalent to 4 g/L expressed in tartaric acid).
- ▶ For sparkling wines, the maximum legal dose is 20 meq/L which corresponds to 17cL/hL of lactic acid (equivalent to 1.5 g/L expressed in 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.

### Storage recommendation

Store above ground level in the original unopened packaging at moderate temperature (free from freezing) in dry rooms not likely to communicate odors.  
Shelf life (unopened packaging): 48 months.

### PACKAGING

Jerrican 25 Kg & 12 Kg



**LAFFORT**

*l'œnologie par nature*