



Erbslöh-Kalk

Chemically pure precipitated calcium carbonate

Product description

A chemically pure precipitated calcium carbonate for reducing tartaric acid in must, young wine and wine. E 170.

Deacidification with Erbslöh-Kalk usually occurs in must due to an elevated tartaric acid content, but can also be carried out in young wine and wine. As this type of deacidification only precipitates tartaric acid, the proportion of tartaric acid to total acidity is therefore the limiting factor. The proportion of tartaric acid varies greatly from year to year due to climate, differing locations and the various grape varieties, which is why information about the sites in question should first be obtained from authoritative bodies (wine-growing consultant or specialist laboratory) before calculating deacidification.

A tartaric acid content of at least 1 g/L should remain for reasons of taste (tartaric acid is less acidic than malic acid).

For food (restricted use). Must be used in compliance with the regulatory deacidification guidelines.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations.

Laboratory tested for purity and quality.

Dosage

Erbslöh-Kalk is slaked with water, then slowly added to the beverage whilst stirring. This causes rapid development of CO₂, hence the need for sufficiently big deacidification tanks. 67 g Erbslöh-Kalk is required for 100 L of medium to be deacidified in order to precipitate 1 ‰ or 1 g/L tartaric acid.

Double-salt deacidification with Neoantacid or enhanced double salt deacidification with Neoantacid and Malicid® must be carried out if major deacidification is required, if the ratio of tartaric acid to malic acid is unfavourable and generally, if the proportion of tartaric acid is low.

Storage

Protect from odours and moisture. Packs which have been opened should be immediately tightly sealed.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to www.erbsloeh.com.
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