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Fruchtsaft- und Weintechnologie

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Wine deacidification chalk

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- Calcium carbonate E 170 for simple deacidification of grape must, mashes and young wines as well as acid regulator, release and colour agent at food production in general -

Technical information and instructions of use

1. **Wine production**
High acidity levels in grape must, mash, or young wine that cannot be reduced to a harmonious level through natural tartar precipitation, biological acid reduction during fermentation, or fine deacidification during the wine stage require alternative or additional chemical deacidification measures. While the scope of “simple deacidification” with **Wine deacidification chalk** (carbonated chalk) is limited to the existing tartaric acid, double salt precipitation with a special chalk (information sheet “Special chalk for double salt precipitation”) enables an additional reduction in malic acid. The „simple deacidification“ is about neutralization of existing tartaric acid under release of carbon dioxide and the building of hardly soluble crystalline calcium tartrate.

Dosage:
67 g **Wine deacidification chalk** per hl lead to reduction of approx. 1 g tartaric acid per liter. In grape must the content of tartaric acid is estimated around 1/3 titratable total acid. Prior to planned deacidification of more than 1.5g/l the exact and actual evaluation of total content of tartaric acid is recommended.

Marketable wines must have a rest content of **0.5 g/l tartaric acid**.

This should be considered at calculation of deacidification process.

Execution:
The evaluated amount of **Wine deacidification chalk** is mixed into a paste in must or young wine. This slurry suspension is filled into a container with sufficiant head space and then carefully under stirring step-by-step pumped into the total volume (turbulent carbon dioxide or foam building!).
The precipitation of calcium tartrate is so slow that the cryistalline sediment is separated only after fermentation process or at later racking.

Important remark:
Deacidification procedures with **Wine deacidification chalk** increase the concentration of calcium dissolved in wine, because its precipitation in form of calcium tartrate lasts upto two months and due to existance of colloids additionally has prolonged and incomplete course.
Common procedures for precipitation of lees or tartar stabilization (potassium hydrogene tartrate) such as coldness, tartaric acid, KPA and CMC have non effect on calcium tartrate. Therefore wines deacidified with Wine deacidification chalk should be calcium analyzed prior to filling and if concentrations of over 100 mg/l are found crystal stabilized with DL-tartaric acid or di-potassium uvat.

2. **Distillation of fruit mashes**
The addition of **200g Wine deacidification chalk per hl fruit mash** directly before distillation can increase the volume of the middle run after experience.

3. As food additive
As odour-free and taste-neutral, fine powdered, hardly water-soluble and bright-white mineral additive, **calcium carbonate** finds usage not only as acid regulator but also as release agent (e.g. table salt, soup and sauce powder, sliced and rasp cheese) and colour agent (e.g. decoration of sweets and fine pastries, white-colouring of milk products, coffee whiter) at released foods as per Regulation EU-VO 1129/2011 without dosing restrictions.

Storage:
Dry and odour-free!

Package sizes:

1 kg bag	(Art-No. 5271)
1 kg tin	(Art-No. 5271/1)
5 kg bag	(Art-No. 5269)
25 kg sack	(Art-No. 5270)

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