

Beverage Stabilization

L(+) Tartaric Acid

L(+) Tartaric Acid stabilizer is a fruit acid found in nature. It possesses a high degree of purity and has been specially selected for application in the beverage industry.

The specific advantages of L(+) Tartaric Acid stabilizer:

- High degree of product purity
- For targeted acid enrichment in basic champagne wines 1,25 lb/100 gal (150 g/hl) in Germany; (please observe the legislation in the relevant country)
- For acid harmonization in the production of beverages on a fruit or vegetable basis (please observe the legislation in the relevant country)

Application

L(+) Tartaric Acid stabilizer should be added to the basic champagne wine after the cuvee composition, in order to avoid exceeding the maximum permitted quantity in the finished champagne. The same applies to the application in the fruit beverages sector, the addition should first take place after the composition of the recipe.

L(+) Tartaric Acid stabilizer is dissolved free of lumps in 10 – 20 times the volume of beverage and slowly added to the entire beverage by intensive mixing. After addition, continue mixing for some minutes to ensure even distribution.

Safety

If L(+) Tartaric Acid stabilizer is used correctly, there are no known detrimental effects.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

L(+) Tartaric Acid stabilizer should be stored cool and dry. Open packages should be immediately reclosed tightly and quickly used up.

Delivery Information

L(+) Tartaric Acid stabilizer is sold under article no. HW.001 and is available in the following package size:

55.1 lb (25 kg) paper bag

Certified Quality

L(+) Tartaric Acid 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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or visit www.eaton.com/filtration**

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