



TECHNICAL DATA SHEET

LTA500

Liquid L-(+)-Tartaric acid 500 g/l TA

ANALYTICAL SPECIFICATIONS

PARAMETER	UNIT OF MEASUREMENT	SPECIFICATION
Appearance	-	Clear, colourless to slightly yellow/green liquid
Titrateable acid as tartaric acid	g/l	490 - 510
Calcium	mg/l	≤ 200
Potassium	mg/l	≤ 200
Iron	mg/l	≤ 200
Sulphate	mg/l	≤ 500

DESCRIPTION

LTA500 is an aqueous solution of L-(+)-Tartaric acid and in physical form appears as a clear, colourless to slightly yellow/green liquid. L-(+)-Tartaric acid is a naturally occurring organic acid found in many plants, most notably in grapes. The raw material for LTA500 is Calcium tartrate which is manufactured from distilled wine lees.

COMPOSITION

L-(+)-Tartaric acid 500 g/l TA aqueous solution.

PACKAGING

LTA500 is available in 1000 litre HDPE IBCs.

APPLICATIONS

Tartaric acid is widely used in food applications as an acidulant, pH regulator, flavour enhancer and sequestrant. LTA500 was developed specifically for the wine industry for use prior to fermentation. In winemaking applications, Tartaric acid inhibits reactions associated with oxidation/microbial spoilage. It increases colour intensity and hue, improves flavour profile, and enhances ageing potential.

STORAGE

Keep container closed when not in use. Store in a cool, dry, well-ventilated area.

INSTRUCTIONS FOR USE

Recommended dosage: 1.0 – 4.0 ml per litre juice or per kilogram grapes. Not intended for use on wine. Refer to Safety Data Sheet for safe handling of the product.

SHELF LIFE

One year from date of manufacture if stored in original container under prescribed conditions.



BRENN-O-KEM