FUMARIC H+

MLF control in wines

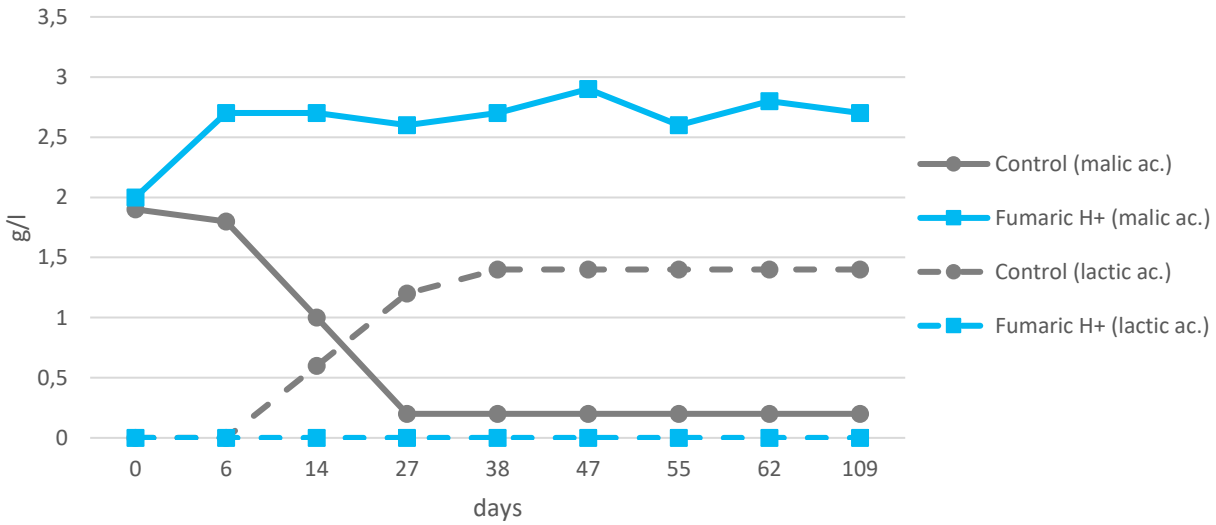
CHARACTERISTICS

Fumaric H+, pure fumaric acid, is an organic acid naturally present in many plant species. Due to its antimicrobial properties, it is used in the food industry as a stabiliser in various products.

APPLICATIONS

Fumaric H+ inhibits the growth and development of lactic acid bacteria and is used in wines for:

- preventing or delaying malolactic fermentation;
- stabilising wines after malolactic fermentation;
- preventing the development of lactic acid bacteria in sparkling base wines.



Fumaric H+ (60 g/hl) prevented the development of MLF in wine inoculated with 1 g/hl of lactic acid bacteria. In the control wine, the degradation of malic acid was completed in 27 days.

Fumaric H+ can be used in all wines, starting from the end of alcoholic fermentation, to preserve malic acidity. The product is stable in wine and retains its effectiveness against lactic acid bacteria over time, but is degraded by the metabolism of S. cerevisiae. The product fits into winemaking protocols with reduced sulphites.

Fumaric H+ has a certain acidifying effect: 60 g/hl increase the total acidity by approx. 0.7-0.8 g/l and lower the pH by 1-2 tenths depending on the buffering capacity of the wine.

INSTRUCTIONS FOR USE

Fumaric H^+ is poorly soluble in water. It is recommended to either disperse it directly on the surface of the tank or to prepare a dispersion in wine (1:10), keep stirring and then add it to the total volume. With either method, the mass should be kept stirring in order to favour complete dissolution and homogenisation.

DOSES

Doses vary depending on the microbial contaminant load, in principle we recommend:

-after AF to avoid MLF: 30-60 g/hl.
- to stabilise after MLF: 30-50 g/hl.
- in sparkling wine bases to avoid MLF: 30 g/hl.

PACKAGING

5 kg and 25 kg bags.

It is advisable to carry out a preliminary test to verify the organoleptic impact of the addition.

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