



# Erbslöh Kaliumhydrogencarbonat

For fine deacidification

## Product description

Potassium bicarbonate for fine deacidification of juice, young wine and wine, especially with regard to rapid crystal stabilisation for early bottling. The provisions of winemaking legislation regarding deacidification must be respected.

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

Laboratory tested for purity and quality.

Deacidification using potassium bicarbonate precipitates tartrate (potassium bitartrate). Unlike calcium tartrate precipitation during normal deacidification, potassium bitartrate precipitation during deacidification with Erbslöh Kaliumhydrogencarbonat can be accelerated by cooling, or by using the contact process (add 4 g/L Kali-Contact to chilled wine at -4 °C to 4 °C, mixing thoroughly).

The main advantage of deacidification using Erbslöh Kaliumhydrogencarbonat is the rapid possibility of crystal precipitation and separation and therefore rapid availability of freshly deacidified wine. This is only possible, however, if the wine is cold stabilized after the addition of Erbslöh Kaliumhydrogencarbonat. By using the contact process stability can be achieved within approx. three days. Exploiting the cold of winter is also an easy alternative. If the wine to be deacidified is at normal cellar temperature, however, crystallization will take several weeks.

The final acid value will only be achieved after the potassium bitartrate has fully crystallized, i.e. after an appropriate interval or use of cold stabilization or the contact process. If, following treatment with Erbslöh Kaliumhydrogencarbonat, a determination of total acidity does not result in a complete decrease in acidity, the desired partial neutralisation of acidity has nevertheless taken place. Only crystallization is incomplete.

There is a negligible impact on the pH value during deacidification of up to 3 g/L using Erbslöh potassium bicarbonate. This is also advantageous when deacidifying young wine.

## Dosage

67 g Erbslöh Kaliumhydrogencarbonat/100 L juice, young wine or wine is required for deacidification by 1 g/L.

Add Erbslöh potassium bicarbonate direct to the main tank, stirring well, or first dilute with a little liquid to form a paste. Ensure there is sufficient room for expansion in the deacidification vessel, as CO<sub>2</sub> is released during deacidification.

## Storage

Store in a dry place and protect from odours. 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](http://www.erbsloeh.com).  
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