



Neoantacid

Calcium carbonate, for double salt deacidification

Product description

A specially selected calcium carbonate for double salt deacidification. Chemically pure precipitated calcium carbonate E 170, for double salt deacidification of juice/young wine and simultaneous reduction of malic and tartaric acid.

Double salt deacidification using Neoantacid is based on a complete deacidification of a calculated small part of the juice. After the crystal sediment is separated off, the deacidified part is then blended with the non-deacidified part again. This also removes malic acid, and the tartaric acid is retained in the non-deacidified part. This effect is very important for organoleptic assessment of the acid balance. For food (restricted use). Must be used in compliance with the regulatory deacidification guidelines of each country.

Permitted according to EU Commission Regulation no. 2019/934. User must check compliance with national regulations. Laboratory tested for purity and quality.

Dosage

67 g Neoantacid are required per 100 L medium to be deacidified to remove 1 g/L total acid. The total quantity of Neoantacid is slaked with a little juice/wine before use and added to the tank. The partial quantity of juice or wine is then added. After stirring for 5 - 15 minutes, the precipitate is best separated off using a kieselguhr filter (without dosing kieselguhr) or chamber filter press. The remaining partial quantity is then blended with the deacidified part.

Because of its properties, Neoantacid is not only suitable for double salt deacidification, but also excellent for normal deacidification and enhanced double salt deacidification with Malicid®.

Storage

Protect against odours and moisture. Packs which have been opened should be immediately tightly sealed.