



Boerovin

Biological L(+) lactic acid (80 % solution)

Product description

Boerovin is a lactic acid solution geared to production of wine from grapes and fruit. Boerovin's purity complies with food safety standards. Pure lactic acid content: 80%. Fruit acids form the wine's backbone. Combined with a sufficiently high alcohol content, they protect the wine from microbiological spoilage by bacteria, for example. This protection is guaranteed for total titratable acidity of approx. 5 g/L upwards, calculated as tartaric acid. At no stage of wine production should total acidity fall below this critical threshold. The aim of treatment is to increase acidity to provide additional microbiological protection and to improve flavour intensity.

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

Dosage

Part of the lactic acid is present in bonded form in highly concentrated lactic acid. In the case of 80 % lactic acid this corresponds to 7 - 8 %. Depending on the temperature, hydrolysis of this proportion is delayed after addition to the beverage. This should be taken into consideration when checking the acidity, by determining the total titratable acidity using simple titration with NaOH.

Desired increase in acidity (g/L) by*)	Boerovin (mL/100 L)	or g/100 L
0.5	63	75
1.0	126	150
1.5	188	225
2.0	251	300
2.5	313	375
3.0	376	450

*) total titratable acid, calculated as tartaric acid

In the wine sector, acidification is only permitted in EU winegrowing zones A and B in years which are granted special permission. In such cases, acidification of grape juice must not exceed 1.5 g/L, expressed in tartaric acid. In wine the maximum acidification, expressed as tartaric acid, is 2.5 g/L. This applies without restriction to wine-growing zone C.

Benefits of Boerovin

- Non biodegradable
- No risk of crystal precipitation and associated potassium loss
- Organoleptically gentler and smoother than malic and citric acid
- Liquid - no dissolving - no clumping - can be dosed directly

Storage

Store in a cool place. Packs which have been opened should be immediately tightly sealed and used up as soon as possible.

ERBSLÖH Geisenheim GmbH • Erbslöhstraße 1 • 65366 Geisenheim, Germany
Tel.: +49 6722 708-0 • Fax: +49 6722 6098 • info@erbsloeh.com • www.erbsloeh.com

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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.
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