



Malicid®

Special product for enhanced double salt deacidification according to Dr. Würdig

Product description

Malicid® is a homogeneous mixture of selectively fractionated natural L(+) tartaric acid and special calcium carbonate for double salt deacidification. Calcium carbonate E 170, L(+) tartaric acid E 334, each for food (restricted use).

Malicid® is used as a supplement and in addition to Neoantacid as part of enhanced double salt deacidification. The deacidification is consequently independent of the existing natural tartaric acid content in the juice and wines.

Malicid® consists of accurately dosed proportions of natural L(+) tartaric acid and highly reactive, special calcium carbonate. Expert use of Malicid® as part of the aforementioned special deacidification process results in gentle deacidification of wine without changing the proportions of calcium.

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

Dosage

The quantity to be used is governed by the total titratable acid and the tartaric acid present in the juice or wine to be deacidified. As customary, the quantity of Neoantacid required for deacidification and the partial quantity to be deacidified can be determined using the Neoantacid calculation table or a deacidification calculator. The calculation formula to be used is detailed below:

$$\text{Malicid - addition} = 1,7 \times \left[E - W_s + RW - \left(\frac{E \times W_s}{G_s - 2} \right) \right]$$

Formula symbols:

E = extent of desired deacidification (g/L); WS = Tartaric acid (g/L); RW = Residual tartaric acid (g/L);
GS = Total titratable acid (g/L).

According to this formula, the quantity of Malicid® required is obtained in kg/1,000 L. The best effect is obtained if Malicid® is stirred into the total deacidified portion after the first stages of deacidification are completed. This means that dosing of Neoantacid still takes place first (see process diagram). Please note that Malicid® is sprinkled dry, in batches, into the must or wine and must not be slaked with water! The crystals are filtered off after Malicid® has been added and left to react for the appropriate period. The un-deacidified and partially deacidified portions can be combined again after this process.



Storage

Store away from odours and moisture. 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.
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