

# DOLMAR ASCORBIC ACID

## ANTIOXIDANT

### CHARACTERISTICS

Ascorbic acid is a preservative widely used in food industry.

In musts and wines this product gains its importance when oxidizing by consumption of the existing oxygen so avoiding the oxidation of both aromatic precursors and polyphénolique compounds.

It protects must or wine from enzymatic oxidations (tyrosinase, laccase...) as well as from chemical oxidations.

Together with oxygen, ascorbic acid is oxidized to hydrogen peroxide and for its elimination it is essential that must o wine have a SO<sub>2</sub> level between 20 and 40 mg/l.

Another action of ascorbic acid is prevention of blue casse since it avoids oxidation from Fe II to Fe III, although legal dose it only effective in situations of low Fe levels.

*The information previously indicated belongs to our present knowledge. It is indicated without any obligation or guarantee by us and its use it is not our responsibility. This information does not exempt the user from fulfillment of the legislation and safety measures in force.*

### USAGE

Habitual dose is from 10 to 15 g/hl.  
Maximum dose is 25 g/hl.

### DIRECTIONS FOR USE

Dissolve ascorbic acid into 10 times its weight in water.

Homogenize over wine avoiding aeration. Ascorbic acid must be used always on wines with levels of free SO<sub>2</sub> between 20 and 40 mg/hl.

### PACKAGING

1 k bag.

### CONSERVATION

Keep the container filled and perfectly closed with original sealed, protected from light in a dry ad odor free place. Once opened, use the product quickly.

