



# LES ESSENTIELS

## BITARTRATE DE POTASSIUM (Potassium Bitartrate)

**Cream of tartar which favours precipitations during cold stabilization**

### **CHARACTERISTICS**

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**POTASSIUM BITARTRATE** (E 336), also called cream of tartar, is used during cold stabilisation. It serves as seed for the crystallisation of tartaric acid salts. The crystallisation thus induced is faster and more efficient.

White crystalline powder, acidic taste, odourless.

Formula:  $C_4H_5O_6K$

Purity rate: 99,5 % minimum.

Weight loss after dessication: < 0.5 %

MW: 188,18 g

### **APPLICATION RATE**

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400 g/hL.

Depending on the dose, the contact time with the wine must be adjusted. See with your oenologist.

### **INSTRUCTIONS FOR USE**

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Add to clarified wine (the treatment will thus be more efficient).

Cool the wine to 0°C.

Add during vigorous stirring: the entire cream of tartar has to be in suspension.

Keep stirring gently for 4 to 6 hours.

Proceed to final filtration.

#### **Precaution for use :**

For oenological and specifically professional use.

Use according to current regulation.

### **PACKAGING**

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Powder packaged in 5 or 25 kg.

### **STORAGE**

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Full packaging, seal of origin, store away from light in a dry and scent-free, frost protected place. Once open: use quickly.

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