

FUMARIC^{trl}®

Fumaric acid to protect wines against lactic acid bacteria.

*Suitable for the preparation of products intended for direct human consumption, in the scope of regulated use in oenology.
Complies with Commission Regulation (EU) 2019/934 and the delegated regulation.*

SPECIFIC CHARACTERISTICS

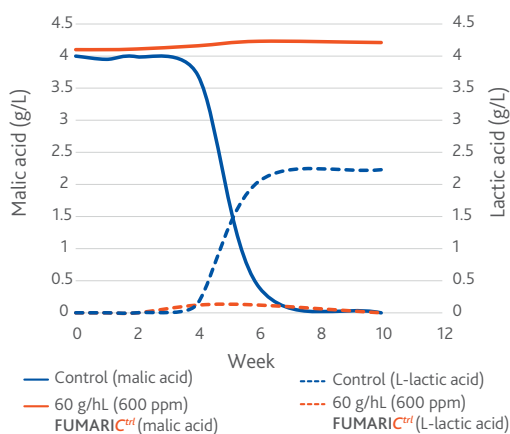
Pure fumaric acid for controlling the growth and activity of the lactic acid bacteria responsible for malolactic fermentation in wine.

Addition of FUMARIC^{trl}® to wine:

- Avoids the onset of MLF.
- Can stop MLF while in progress.
- Preserves malic acid in wines.
- Tool for making wines with reduced SO₂ or with no sulphite added.

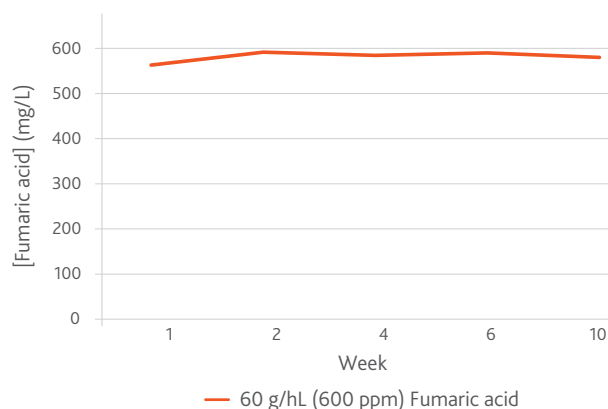
OENOLOGICAL PROPERTIES

PROGRESS OF THE MALOLACTIC FERMENTATION



Experimental result demonstrating the ability of fumaric acid to block malolactic fermentation. L-lactic acid is still not detected 10 weeks after treatment while MLF is completed in the control.

MONITORING OF FUMARIC ACID CONCENTRATION (mg/L)



*The preservation of the fumaric acid concentration shows its stability over time (10 weeks) in a study on wine with no *S. cerevisiae* fermentation activity.*



LAFFORT
l'œnologie par nature

PHYSICAL CHARACTERISTICS

Appearance granular powder Colour white

CHEMICAL ANALYSES

Purity (%) > 99.5	Arsenic (ppm) < 3
Sulphated ash (%) < 0.01	Iron (ppm) < 10
Lead (ppm) < 2	Mercury (ppm) < 1

PROTOCOL FOR USE

DOSE

Recommended dose: 30 to 60 g/hL.

ADDITION

- Dissolve in 20 times its weight of wine - Use a clean inert container.
- Add the preparation to the wine during pumping over to guarantee optimum mixing (keep the temperature of the wine stable and above 10°C during the treatment).

STORAGE RECOMMENDATION

- Store off the ground in the original unopened packaging at a moderate temperature in a dry area not liable to impart odours.
- Shelf life: 2 years.

PACKAGING

2.5 kg bag, 10 kg box.
25 kg bag.

