



ASCORBIC ACID

Other Names

L-ASCORBIC ACID; VITAMIN C

Description

Ascorbic acid is used in wine to prevent oxidation. It is considered only for white wines since it must be used with caution since it can react with oxygen to produce hydrogen peroxide. There should always be adequate free SO₂ present at and after an addition of ascorbic acid so that any free H₂O₂ is removed from the wine. The addition of ascorbic acid to a wine will result in a wine that is fresher, i.e. expressing a higher intensity of fruit characters and less oxidized characters.

Directions For Use

At any stage during the winemaking process, especially prior to bottling.

Hazard Warning

See MSDS

Packaging

25 kg Carton.