

Deacidification

SIHA® Special Wine Lime (E 170)



SIHA Special Wine Lime stabilizer from Eaton's Begerow Product Line is a selected calcium carbonate (CaCO₃) formulated especially for deacidification of grape musts and wines. It is used by preference for simple deacidification, i.e. removal of tartaric acid.

The specific advantages of SIHA Special Wine Lime stabilizer:

- Highly pure quality, suitable for use in foodstuffs (E 170)
- Tartaric acid is precipitated as calcium tartrate
- 5.57 lb/1,000 gal (66.7 g/hl) reduce the tartaric acid content by 8.35 lb/1,000 gal (1 g/l) = 1‰.

Product Description

SIHA Special Wine Lime stabilizer is generally used at the must stage to reduce a high tartaric acid content. It is particularly effective when used in unripe and very acid musts, but is also suitable for deacidification of young wines. Only the tartaric acid content is precipitated. For reasons of flavor the must should have a residual tartaric acid content of at least 8.35 – 12.52 lb/1,000 gal (1 – 1.5 g/l) wine, at least 4.17 lb/1,000 gal (0.5 g/l). The content of tartaric acid depends on the vintage and is greatly influenced by climatic conditions, location and vine sort.

If the total acid content includes only a small amount of tartaric acid, but the overall deacidification requirement is high or the tartaric/malic acid ratio is unfavorable, double-salt deacidification with SIHADEX™ Special Lime for de-acidification will produce better results in terms of taste.

Again, local legislation must always be observed.

Application

SIHA Special Wine Lime stabilizer is mixed to a paste with 3 – 5 times the quantity of must or wine and slowly added to the vessel, stirring vigorously all the time. When added to musts that are already fermenting or young wines containing carbon dioxide, this will cause intensive CO₂ and foam formation, so that the deacidification vessel should have sufficient head space.

The tartrate of lime that is deposited can safely remain in the vessel for weeks or months. Several weeks can pass between deacidification and the end of calcium tartrate precipitation. Therefore bottling should not take place too early, especially when deacidifying young wines.

Safety

When used as directed no negative effects are known.

Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Due to its fine structure, the lime powder can absorb foreign odors. Therefore, it should be stored in a sealed container in a dry and well-ventilated place. Absence of odor should be checked prior to use.

Delivery Information

SIHA Special Wine Lime stabilizer is sold under article no. 63.301 and is available in the following package sizes:

11.02 lb (5 kg)	PE sack
55.1 lb (25 kg)	paper bag
HS Customs Tariff:	2836 50 00

Certified Quality

SIHA Special Wine Lime stabilizer is monitored regularly during the production process to ensure consistently high quality. These inspections cover technical function criteria as well as compliance with the law governing the production and sale of foodstuffs. Strict controls are also carried out immediately before and during final packing.

North America - HQ

44 Apple Street,
Tinton Falls, NJ 07724
Toll Free: 800 656-3344
(North America Only)
Voice: +1 732 212-4700

Europe/Africa/Middle East

Auf der Heide 2
53947 Nettersheim, Germany
Voice: +49 2486 809-0

Internormen Product Line

Friedensstraße 41
68804 Altlusheim, Germany
Voice: +49 6205 2094-0

Begerow Product Line

An den Nahewiesen 24
55450 Langenlonsheim, Germany
Voice: +49 6704 204-0

Brazil

Av. Julia Gaioli, 474 - Bonsucesso
07251-500 - Guarulhos
Brazil
Voice: +55 11 2465 8822

China

No. 7 Lane 280 Linhong Road,
Changning District,
Shanghai 200335, China
Voice: +86 21 5200 0422

Singapore

4 Loyang Lane #04-01/02
Singapore 508914
Voice: +65 6825 1668

For more information, please e-mail us at filtration@eaton.com or visit us online at eaton.com/filtration for a complete list of Eaton's filtration products.

Not all products in Eaton's Begerow Product Line are available in all regions. Please contact your local Eaton office to determine availability.

© 2013 Eaton Corporation. All Rights Reserved. All trademarks and registered trademarks are the property of their respective owners.

All information and recommendations appearing in this brochure concerning the use of products described herein are based on tests believed to be reliable. However, it is the user's responsibility to determine the suitability for his own use of such products. Since the actual use by others is beyond our control, no guarantee, expressed or implied, is made by Eaton as to the effects of such use or the results to be obtained. Eaton assumes no liability arising out of the use by others of such products. Nor is the information herein to be construed as absolutely complete, since additional information may be necessary or desirable when particular or exceptional conditions or circumstances exist or because of applicable laws or government regulations.



Powering Business Worldwide

EN
1 B 3.2.2
03-2013