

Mash Acidification SIHA[®] Combi Acid CS

Specially for the Acidification of Distillery Mash

SIHA Combi Acid CS acidifier is a combination of different acids and is used to adjust the pH value in fruit mash. It suppresses the development of undesirable microorganisms such as ethanoic, lactic, and butyric acid bacteria.

Relatively safe, it can produce pure toned distillates even from mash with an extremely low acid content.

The specific advantages of SIHA Combi Acid CS acidifier:

- Undesirable microorganism development is suppressed.
- Cultivates the inherent taste and aroma elements in the fruit.
- Optimum pH adjustment in mash with an extremely low acid content.
- Pure tone fermentation

Application

Add SIHA Combi Acid CS acidifier directly during mashing without pre-dilution. Dosing should be continuous and even.

Dosing quantities depend upon:

- Condition of the mash
- Expected mash storage time
- Raw materials to be used (Williams, apples, and pears)

Requirement quantities

In general 33.81 – 67.63 fl oz (1 – 2 l) SIHA Combi Acid CS acidifier are added per 26.42 gal (100 l) fruit mash.

For fruit with an extremely low acid content these quantities should be increased accordingly.

Take care: SIHA Combi Acid CS acidifier must never be introduced along with enzymes.

Safety

When used and handled correctly there are no known unfavorable effects.

Take particular care during transportation, storage and application. Further safety information can be found in the relevant Material Safety Data Sheet, which can be downloaded from our website.

Storage

Store and transport at temperatures above 39.2 °F (4 °C).

Delivery Information

SIHA Combi Acid CS acidifier is sold under article no. 85.532 and is available in the following package sizes:

2.64 gal (10 l)	PE canister
7.93 gal (30 l)	PE canister
31.7 gal (120 l)	drum

Certified Quality

SIHA Combi Acid CS acidifier is continuously inspected throughout the manufacturing process to ensure consistently high product quality levels. These inspections cover technical function criteria as well as food and drinks safety legislation. Strict monitoring also takes place both before and during final packaging.

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