

Beverage Stabilization

Citric Acid Monohydrate

Stabilizer

Citric Acid Monohydrate stabilizer is a fruit acid found in nature. It has been specially selected for application in the beverages industry.

The specific advantages of Citric Acid Monohydrate stabilizer:

- Highest degree of product purity
- For targeted acid enrichment of wines and basic champagne wines (in Germany up to a maximum content of 8.35 lb/1,000 gal (100 g/hl) citric acid in finished wine and in basic champagne wine; please observe the legislation in the relevant country)
- For acid harmonization in the production of beverages on a fruit or vegetable basis (please observe the legislation in the relevant country)

Application

Citric Acid Monohydrate stabilizer should be applied to wine or basic champagne wine only after experiment and tasting to laboratory standards. It is furthermore important to determine the citric acid content already present in the wine, to avoid exceeding the maximum permitted quantity in the finished beverage of 8.35 lb/1,000 gal (100 g/hl) citric acid (in Germany). The addition of citric acid takes place only to the beverage when ready for bottling.

The same applies to the application in the fruit beverages sector, where addition should take place only after composition of the recipe.

Citric Acid Monohydrate stabilizer is dissolved free of lumps in 10 – 20 times the volume of beverage and slowly added to the entire beverage by intensive mixing. After addition, continue mixing for some minutes to ensure even distribution.

Safety

If Citric Acid Monohydrate stabilizer is used correctly, there are no known detrimental effects.

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

Storage

Citric Acid Monohydrate stabilizer should be stored cool and dry. Open packages should be immediately reclosed tightly and quickly used up.

Delivery Information

Citric Acid Monohydrate stabilizer is sold under article no. 64.214 and is available in the following package size:

11.02.lb (5 kg) bucket

Citric Acid Monohydrate stabilizer is sold under article no. HW.002 and is available in the following package size:

55.1 lb (25 kg) PE/PP bag

Certified Quality

Citric Acid Monohydrate 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.

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