

Quality & Food Certificate

003.046.0-003.049.4 Vinoferm Mixacid

Vinoferm Mixacid

We hereby confirm and guarantee that the quality of the following goods meet EEC standards of quality. The goods have been manufactured from the highest quality raw materials and are fit for food processing use. They have been laboratory controlled for pureness and quality. The product is admitted as an additive under the current European legislation regarding the treatment of fruit juices and wines.

Product name Vinoferm mixacid

Description Acid-complex, for food limited use

Ingredients Tartaric Acid E334, Citric Acid E330, Malic Acid E296

Appearance White crystal powder

Customs code

Available packings 100gr, 250gr, 1 kg packings, 25 kg sacks

Dosage Dosage depending on desired acidification. The addition

of 1 gr / litre of must increases the acidity of must with 1

gram / litre, expressed in tartaric acid.

Use to increase the acidity of wines/musts. The complex

allows to acidify grape and fruit musts while respecting

the ratios of acids in the grapes/fruits

Storage conditions to be stored in a cool (< 15°C.) and dry place

Signed and dated, Beverlo, 04-09-2012

Bart Balis