



pH-STAB 2.0

.....
 Stabilizer of tartaric precipitations

→ TECHNICAL DESCRIPTION

pH-Stab 2.0 enables to decrease K and Ca salts in wines, making them stable from the point of view of tartaric precipitations; the decrease of electro-positive ions contributes to decrease the pH value of the treated wines.

pH-Stab 2.0 is in the form of micro-spheres with a diameter of $600 \pm 50 \mu\text{m}$; they can be utilized loose inside a nursing equipment or in bags containing 7,5 L (5 kg) enabling the reaction with the wine.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Cation exchange resins for foodstuff.

→ DOSAGE

From 0,5 g/L to 10 g/L, according to the results one wishes to obtain; 1 g of **pH-Stab 2.0** exchanges 1,4 meq of ions H^+ .

→ INSTRUCTIONS FOR USE

pH-Stab 2.0 can be added to the wine directly or through a nursing machine and pumped over. The action is reached after about 1-2 hours from the addition to a maximum of 12 hours, when the 100% of the exchangeable ions will have been exchanged. If the treatment is not enough, a further treatment can be carried out.

→ ADDITIONAL INFORMATION

Before the first utilization, carry out one complete activation regeneration cycle with Acid+ according to the provided modalities.

→ STORAGE AND PACKAGING

Store in a cool dry place, away from direct sunlight and heat.

20,5 kg net bags.

