



MICROCID

Antimicrobial and antioxidant stabilizer



→ TECHNICAL DESCRIPTION

Microcid is a balanced formulation the components of which act synergistically in offering maximum protection against unwanted refermentations as well as oxidations in wines, ciders and fruit juices.

Microcid substitutes the sterilizing filtration or pasteurization as it represents the easiest and most economical treatment for wines or ciders presenting some residual sugar.

Microcid substitutes to advantage antibiotic-based fungicides such as Pimaricine which cannot be added to wine, as stipulated by the EEC and all the most important wine producing and consuming countries in the world (any traces of such antibiotics would prevent the sale of the affected wines abroad).

Sorbic acid, on the other hand, due to its harmless and inexpensive application, has long been used as a fungicide and a fungistatic by the Wine Industry of many producing countries. The current worldwide trend towards high quality wines has however made many operators reluctant to use sorbic acid due to the well-known, occasional formation of a bacteria-induced off-odour called hexanediol, better known as "geraniol". This is the reason why AEB has set up **Microcid**.

Microcid inhibits the refermentation of wines by inactivating a large range of yeasts (*Saccharomyces cerevisiae* p.v. *cerevesiae* and *bayanus*, *rosei*, *Kloeckera apiculata*, *Hanseniaspora anomala* etc...). At the same time its complete formulation stabilizes the free SO₂ on constant high levels, resulting in a strongly reinforced inhibiting action of its potassium sorbate component and in a total protection from any bacteria-induced break-down effect: the formation of "geraniol" is therefore permanently eliminated. Thanks to the synergistic effect of its reductive components, **Microcid** is also ideally suited for the prevention of those oxidative occurrences which can seriously affect the final quality of a wine. At the same time it also inhibits any increase of the volatile acidity and prevents the formation of flor yeast.

Wines treated with **Microcid** show a considerable improvement in colour, bouquet and flavour after just a few days. **Microcid** preserves the freshness of taste and the fruity characteristics of the treated wines, while highlighting the finesse and intensity of their bouquet. The microbial and organoleptic stability obtained is permanent in time and this guarantees that all the most desirable characteristics of a given wine are preserved even under difficult storage conditions or after a prolonged aging process.

→ COMPOSITION AND TECHNICAL CHARACTERISTICS

Potassium sorbate 54% (50 g/hL bring about 200 mg/L of sorbic acid), anhydrous citric acid 21,6%, potassium metabisulphite^(a) 15,7% (50 g/hL will increase the total SO₂ by 45,2 mg/L), ascorbic acid 8,7%.

(a) = solfiti

→ DOSAGE

50 g/hL.

→ STORAGE AND PACKAGING

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

500 g net packs in cartons containing 15 kg.

