

## Beverage Stabilization

### Metatartaric Acid

**Metatartaric Acid stabilizer is a special powder used for the prevention of tartrate precipitation in bottled wines.**

The specific advantages of Metatartaric Acid stabilizer:

- High degree of esterification, excellent long-term efficiency
- Does not contain any undesired polymeric substances or tartrate derivatives
- No loss of aroma and flavor substances

#### Application

1. Metatartaric Acid stabilizer should only be added to the pre-filtered wine, ready for bottling, since any filtration will remove part of the large molecules of the product and thus reduce its efficiency. After the addition of Metatartaric Acid stabilizer, only final filtration should be carried out.

When using membrane filter cartridges, the metatartaric acid has to be added to the wine at least five days before filtration. Otherwise, a blocking of the membranes during bottling can occur.

2. Metatartaric Acid stabilizer must not be added to the wine together with fining agents or other very adsorptive substances, as this would inevitably cause a considerable reduction in efficiency. Any fining processes have to be carried out before and the wines should be checked for their protein stability.
3. As the stabilizing effect of Metatartaric Acid stabilizer decreases with time, the product should only be used for wines stored under the following conditions.

Storage temperature	Stability
50 – 53.6 °F (10 – 12 °C)	approx. 2 years
53.6 – 60.8 °F (12 – 16 °C)	up to 18 months
59 – 64.4 °F (15 – 18 °C)	up to 12 months

These are only estimated figures, which can vary considerably depending on temperature, contents of tartaric acid and potassium in wine, contents of large-molecular compounds and degree of filtration.

#### Dosage

The German Wine Law and EC Regulations permit a maximum addition of 0.83 lb/1,000 gal (10 g/hl). For young wines and for freshly blended wines this entire quantity should be used. Wines which are to be bottled later and which have already been stored for an extended time period may be treated with lower quantities. In case of doubt, use the higher quantity (to be on the safe side).

#### Addition to the Wine

Metatartaric Acid stabilizer is very soluble. The exact product quantity is dissolved in 10 – 20 times the wine quantity. Lump formation is prevented by interspersing the metatartaric acid slowly into the wine, stirring continuously with an agitator at the same time. This solution is then added to the wine to be treated and mixed thoroughly. In a few cases, a slight, milky haze may occur after the treatment. However, this is of no importance for the efficiency of the metatartaric acid and the haze will disappear within a short time without leaving any residue. It is not necessary to repeat filtration.

**Special note:** In wines treated with lysozyme the application of Metatartaric Acid stabilizer may lead to protein haze, even if bentonite fining is applied.

#### Product Characteristics

Metatartaric Acid stabilizer is produced by carefully dehydrating natural tartaric acid under exactly determined and controlled conditions. From a chemical point of view, it is a tartaric acid with itself, which prevents crystal growth in wine. Its special production process guarantees a high degree of esterification with excellent long-term efficiency. Metatartaric Acid stabilizer decomposes naturally to normal tartaric acid so that stabilization can only be carried out for a limited period. The rate of hydrolytic decomposition depends very much on temperature fluctuations - the lower the temperature, the longer the efficiency. Therefore, Metatartaric Acid stabilizer is particularly suitable for stabilizing young wines, bottled early (in the winter months) and for wines/sparkling wines destined for consumption within the stated stabilization periods. The gentle production process prevents the formation of undesired polymeric substances and tartrate derivatives. Metatartaric Acid stabilizer therefore has excellent taste and flavor characteristics, which, due to careful packaging, are maintained until use.

## Safety

---

When used as directed no negative effects are known.

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

## Storage

---

Metatartaric Acid stabilizer is supplied in air-tight and moisture-proof laminar aluminum bags, which prevent moisture pick-up and thus lump formation and loss of efficiency. Open packages should be used up immediately.

## Delivery Information

---

Metatartaric Acid stabilizer is sold under article no. HW.004 and is available in the following package size:

25 x 2.2 lb (1 kg) aluminum sandwich foil in carton

## Certified Quality

---

Metatartaric Acid 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.

**North America**  
44 Apple Street  
Tinton Falls, NJ 07724  
Toll Free: 800 656-3344  
(North America only)  
Tel: +1 732 212-4700

**China**  
No. 3, Lane 280,  
Linhong Road  
Changning District, 200335  
Shanghai, P.R. China  
Tel: +86 21 5200-0099

**Europe/Africa/Middle East**  
Auf der Heide 2  
53947 Nettersheim, Germany  
Tel: +49 2486 809-0  
  
Friedensstraße 41  
68804 Altlußheim, Germany  
Tel: +49 6205 2094-0

**Singapore**  
4 Loyang Lane #04-01/02  
Singapore 508914  
Tel: +65 6825-1668

An den Nahewiesen 24  
55450 Langenlonsheim, Germany  
Tel: +49 6704 204-0

**Brazil**  
Rua Clark, 2061 - Macuco  
13279-400 - Valinhos, Brazil  
Tel: +55 11 3616-8400

**For more information, please  
email us at [filtration@eaton.com](mailto:filtration@eaton.com)  
or visit [www.eaton.com/filtration](http://www.eaton.com/filtration)**

EN  
1 B 5.5.5  
12-2016

© 2016 Eaton. All rights reserved. All trademarks and registered trademarks are the property of their respective owners. All information and recommendations appearing in this brochure concerning the use of products described herein are based on tests believed to be reliable. However, it is the user's responsibility to determine the suitability for his own use of such products. Since the actual use by others is beyond our control, no guarantee, expressed or implied, is made by Eaton as to the effects of such use or the results to be obtained. Eaton assumes no liability arising out of the use by others of such products. Nor is the information herein to be construed as absolutely complete, since additional information may be necessary or desirable when particular or exceptional conditions or circumstances exist or because of applicable laws or government regulations.



Powering Business Worldwide