



DESTILLER

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MALOSTOP F



Protection against MLF bacteria, alternative to SO₂

Fumaric acid inhibits bacteria. Permeation through the lactic acid bacteria cell membrane reduces the intracellular pH in the cytoplasm and prevents cell growth. Fumaric acid is used successfully as an antibacterial treatment agent in food. It can be used for microbiological protection during winemaking, especially with the aim of reducing SO₂.

At a glance:



DESTILLER

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Godziny pracy
Poniedziałek - piątek 8:00 - 18:00
www.destiller.pl



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Product Pure fumaric acid E 297

Range of use Wine and sparkling wine

Goal To stop lactic acid bacterial activity, especially of the genus Oenococcus

Special features Any alcoholic fermentation converts fumaric acid into malic acid

Dosage 30-60 g/100 L

Packaging unit 1 kg

25 kg



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