

CACA Calcium Carbonate

Reduce acidity in wine and must

A dose of 6.7 g per 10 L reduces acidity by approximately 1 g/L. One 10 g pack can reduce the acidity of 10 L by about 1.5 g/L. Carbon dioxide and foam form on addition, so dose slowly and carefully.

Product specifications

Type	Food additive for acidity adjustment
Dosage	6.7 g per 10 L
Effect of the dosage	Reduces acidity by approximately 1 g/L
Net contents	10 g
Composition	Calcium carbonate (CaCO ₃)
Product number	122054

How to use

01 Prepare

Mix the measured quantity with 100 mL of water. Add gradually because of foaming and CO₂ release.

02 Mix in

Add the mixture to the wine or must and mix well. Rack off the resulting sediment after several hours, ideally after 24 hours.

Storage and safe use

Store in a cool, dry place. Follow the current instructions, dosage and safety information on the packaging. Keep out of reach of children. Check the best-before date and batch number on the pack.

Product details and enquiries: brewa.eu/en/contact