



# Neoantacid

Special calcium carbonate for double salt deacidification

## Product description

A specially selected calcium carbonate for double salt deacidification. Chemically pure precipitated calcium carbonate E 170, for double salt deacidification of juice/young wine and simultaneous reduction of malic and tartaric acid.

Double salt deacidification using Neoantacid is based on a complete deacidification of a calculated small part of the juice. After the crystal sediment is separated off, the deacidified part is then blended with the non-deacidified part again. This also removes malic acid and the tartaric acid is retained in the non-deacidified part. This effect is very important for organoleptic assessment of the acid balance. For food (restricted use). Must be used in compliance with the regulatory deacidification guidelines of each country.

Permitted according to EU Commission Regulation no. 934/2019. User must check compliance with national regulations. Laboratory tested for purity and quality.

## Dosage

67 g Neoantacid are required per 100 L medium to be deacidified to remove 1 % or 1 g total acid. The total quantity of Neoantacid is slaked with a little juice/wine before use and added to the tank. The partial quantity of juice or wine is then added. After stirring for 5 - 15 minutes, the precipitate is best separated off using a kieselguhr filter (without dosing kieselguhr) or chamber filter press. The remaining partial quantity is then blended with the deacidified part.

Because of its properties, not only is Neoantacid suitable for double salt deacidification, but also excellent for normal deacidification and enhanced double salt deacidification with Malicid®.

## Storage

Protect against odours and moisture. Packs which have been opened should be immediately tightly sealed.

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The application recommendations given herein describe the intended use of the product as a processing aid or additive as part of a good manufacturing practice. Only this application can lead to a food safety of the final product. However, please note: Our technical product leaflets are based on our current knowledge and experience. They have to be seen as general information on our products only. Due to the imponderabilities of treating natural products and the potential prior treatment we cannot accept any liability. Accordance with all national laws and regulations for use of our products has to be ensured by each user. All data is therefore provided without any warranty. All information is subject to change without prior notice. Our general terms of business apply, please refer to [www.erbsloeh.com](http://www.erbsloeh.com).  
Version 005 – 11/2019 JM – printed 28.11.2019