



# pH-STAB 2.0

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Stabilizer of tartaric precipitations  
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## → TECHNICAL DESCRIPTION

**pH-Stab 2.0** enables to decrease K and Ca salts in wines, making them stable from the point of view of tartaric precipitations; the decrease of electro-positive ions contributes to decrease the pH value of the treated wines.

**pH-Stab 2.0** is in the form of micro-spheres with a diameter of  $600 \pm 50 \mu\text{m}$ ;

## → COMPOSITION AND TECHNICAL CHARACTERISTICS

Cation exchange resins for foodstuff.

## → DOSAGE

From 0,5 g/L to 10 g/L, according to the results one wishes to obtain; 1 g of **pH-Stab 2.0** exchanges 1,4 meq of ions  $\text{H}^+$ .

## → INSTRUCTIONS FOR USE

**pH-Stab 2.0** can be added to the wine directly or through a nursing machine and pumped over. The action is reached after about 1-2 hours from the addition to a maximum of 12 hours, when the 100% of the exchangeable ions will have been exchanged. If the treatment is not enough, a further treatment can be carried out.

## → ADDITIONAL INFORMATION

Before the first utilization, carry out one complete activation regeneration cycle with Acid+ according to the provided modalities.

## → STORAGE AND PACKAGING

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

20,5 kg net bags.

