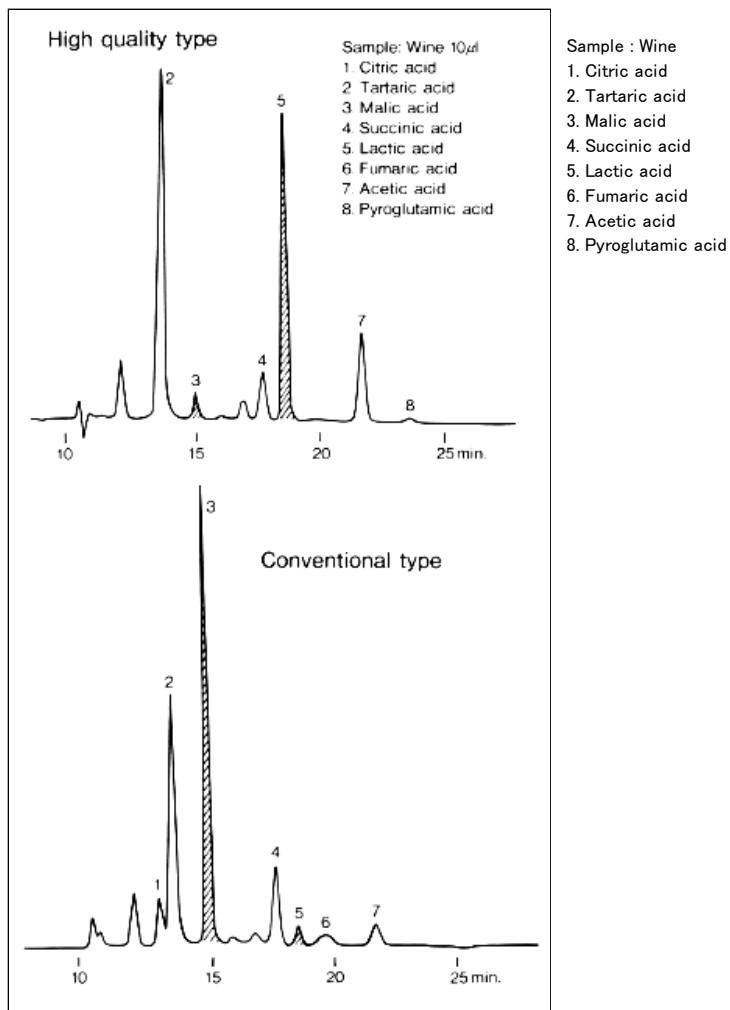


### Organic Acids in White Wine (KC-811)

Organic acids in white wine were analyzed using RSpak KC-811. Fruit contains a large amount of malic acid. For wine, malic acid is transformed to lactic acid by enzymes during malolactic fermentation. The result of this transformation is said to give wine a mild taste. For high quality white wine, the chromatogram shows almost all the malic acid has been transformed to lactic acid.



Columns : Shodex RSpak KC-G 8B (8.0mmI.D. x 50mm) + KC-811 (8.0mmI.D. x 300mm) x 2  
 Eluent : 3mM HClO<sub>4</sub> aq.  
 Flow rate : (Eluent); 1.0mL/min, (Reagent); 0.7mL/min  
 Detector : VIS(430nm) (Post column method)  
 Column temp. : 45°C