THE POSSIBILITY AND NECESSITY TO PRODUCTION OF TARTARIC ACID IN REPUBLIC OF MOLDOVA

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The wine industry has been and is a source of tartaric acid in wine technology. The main wastes from which are possible to obtain tartaric acid: grape marcs, yeast, vinasa, wine stone, sediments from cold treatment.

But the use of this waste are limited only to the production of tartaric acid lime (calcium tartrate) and wine stone, which were shipped to Ukraine and Armenia where the finished product is obtained tartaric acid, as well as some salts of this acid.

At the present, tartaric acid is used in considerable quantities in winemaking and the food industry, being a rather expensive import product.

The Department of Oenology and Chemistry has developed a complete technological scheme for the use of wine waste with the obtaining of the finished product - tartaric acid.

For the country's economy the implementation of propose tartaric acid production in the Republic of Moldova has an essential significance. It does not require large investments. The wineries can also participate in the organization of tartaric acid production by supplying calcium tartrate, wine stone, and sediments from cold wine stabilization, which will provide the necessary amount of this acid.

Keywords: wine technology, yeast, sediments, wine stone, calcium tartrate.