



<b>ACIDO L-ASCORBICO</b>	1011	<i>STABILIZZAZIONE</i>
Food additive E300		

<b>Data Sheet</b>	<i>Revision 21.10</i> <i>Date 7/01/2021</i>
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<b>TECHNICAL SPECIFICATION</b>			
	<b>TECHNIQUES or ANALYTICAL METHOD (*)</b>	<b>LIMIT VALUES (legal or internal)</b>	<b>MEDIUM VALUES (by Quality Control)</b>
Physical state	DC 1.01	crystalline powder	crystalline powder
Colour	DC 1.02	white	white
Smell	DC 1.03	neutral	neutral
Purity	DC 2.01	min 99%	100%
pH	DC 1.05	2.1 - 2.8	2.4
Sulphated ash	DC 1.07	Max 0.1%	0.01 - 0.05 %
Solubility	DC 1.04	complete in water	complete in water
Specific rotation	DC 1.11	from +20.5° to +21.5°	compliant
Melting point		189 - 193 °C	compliant
Arsenic	A.A.Spectrophotometry	Max 3 ppm	compliant
Lead	A.A.Spectrophotometry	Max 2 ppm	compliant
Moisture	DC 1.05	Max 0.4%	0.1 - 0.2 %

(\*) Methods available on request

<b>CLASSIFICATIONS AND DECLARATIONS</b>	
Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) - Product allowed for the production of organic wine (ann. VIIIbis EC Reg. 889/2008) EU Reg. 231/2012 (food additive)
Limitations of use	Limit of use ascorbic acid in oenology: 250 g / hl (for each treatment and in wine on the market)
Minimum term of conservation	see label
Safety Classification (CLP)	Not classified
ADR classification	Not classified
Allergens	It does not contain GMOs; it does not come from GMOs
Products of animal origin	Does not contain products of the. II of the EU Reg. 1169/2011
Kosher certification	none
Other statements	Not available
	This product does not contain nanoparticles and has not been subjected to ionizing radiation. Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

<b>PACKAGING AND STORAGE</b>
Bags of 1 kg (code 1014)
Bags of 25 kg (code 1011)
Keep the product in its whole package in a cool place, away from moisture.