

CRISTALL Ca

For calcium stabilisation in wines Composition: Calcium tartrate

Data Sheet

TECHNICAL SPECIFICATION

	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	powder	powder
Colour	DC 1.02	white	white
Smell	DC 1.03	neutral	neutral
Purity	technical information	min 98%	compliant
рН	DC 1.05	6 - 9	compliant
Solubility	DC 9.01	insoluble	compliant
Lead	A.A.Spectrophotometry	Max 2 ppm	compliant
Arsenic	A.A.Spectrophotometry	Max 3 ppm	compliant
Sulphates		Max 1 g/kg	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology)	
	EU Reg. 231/2012 (food additive)	
Limitations of use	Max 200 g/hl	
Minimum term of conservation	5 years	
Safety Classification (CLP)	Not classified	
ADR classification	Not classified	
GMOs	It does not contain GMOs; it does not come from GMOs	
Allergens	Does not contain products of the. II of the EU Reg. 1169/2011	
Products of animal origin	none	
Kosher certification	Not available	
Other statements	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)	

PACKAGING AND STORAGE

Bags of 5 kg (code 432605)

Bags of 25 kg (code 432625)

Keep the product in its whole package in a cool place, away from moisture.

432605

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