## **CRISTALL STOP**

432505

For calcium and potassium stabilisation in wines Composition: K bitartrate - Ca tartrate

Data Sheet

Revision 23.10
Date 31/07/2023

	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
pH	DC 1.05	3.5 - 4.0	compliant
Solubility	DC 9.01	Not soluble in cold water	compliant
		Partially soluble in water at 100°C	compliant
Particles <180 micron	DC 1.09	min 98%	99 %
Particles <106 micron	DC 1.09	min 90%	95 %
Lead	A.A.Spectrophotometry	Max 2 ppm	compliant
Arsenic	A.A.Spectrophotometry	Max 3 ppm	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 useMax 400 g/hlMinimum term of conservation5 yearsSafety Classification (CLP)Not classifiedADR classificationNot 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 432505)

Bags of 15 kg (code 432515)

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