



SUPER 40 SPECIAL	1225	STABILIZZAZIONE
Metatartaric acid specific against hazing risks - Food additive E353		

Data Sheet	<i>Revision 21.10</i> <i>Date 7/01/2021</i>
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TECHNICAL SPECIFICATION			
	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	hygroscopic powder	hygroscopic powder
Colour	DC 1.02	cream	cream
Smell	DC 1.03	characteristic of caramel	characteristic of caramel
Solubility	DC 1.04	complete	compliant
Esterification index (cold method)	DC 6.02	min 32 (OIV)	35 - 40
Esterification index (hot method)	DC 6.02	min 32 (OIV)	39 - 44
O.D. 420nm	DC 6.07	Max 0.08	0.06
Toxic substances	technical information	none	none
Arsenic	A.A.Spectrophotometry	Max 3 ppm	compliant
Lead	A.A.Spectrophotometry	Max 2 ppm	compliant
Specific weight	DC 1.13	0.6 - 0.8	0.7

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS	
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	Max dosage in wines: 10 g/hl
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)

PACKAGING AND STORAGE
Bags of 1 kg (code 1225)
Keep the product in its whole package in a cool place, away from moisture.
Highly hygroscopic product.