



<b>FENDER 200R</b>	1242	<b>STABILIZZAZIONE</b>
For tartaric stabilization of wines		

<b>Data Sheet</b>	<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	powder	powder
Colour	DC 1.02	white	white
Smell	DC 1.03	typical	typical
Active substances	technical information	metatartaric acid arabic gum	
Moisture	DC 1.06	Max 10%	5 - 10 %
pH 1% solution	DC 1.05	3 - 5	4
Ash	DC 1.07	Max 3%	compliant
Solubility	DC 1.04	complete	complete
Rotatory power	technical information	right	compliant
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) Product not certified as organic, but allowed for organic wine production if the organic version isn't available (EC Reg. 889/2008)
Limitations of use	Max 40 g/hl
Minimum term of conservation	see label
Safety Classification (CLP)	=
ADR classification	=
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 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
Bag of 5 kg (code 1242)
The product is hygroscopic, store in original packaging protected from humidity.