

ACIDO TARTARICO (E334)

DESCRIPTION

L (+) tartaric acid (E 334)

Formula C₄H₆O₆ M.W. = 150.09

Colorless or translucent crystalline solid, or white crystalline powder.

Specific rotatory power +11.5 ÷ +13.5

Dry matter content (%) > 99.5

Sulfated ash (%) < 0.1

Heavy metals (mg/kg Pb) < 10

Lead (mg/kg) < 5

Iron (mg/kg) < 10

Oxalic acid (mg/kg) < 100

COMPOSITION

L (+) tartaric acid

APPLICATION

Seasoning of wine vessels

Acidification of musts and wines.

INSTRUCTIONS FOR USE

Add directly to must or wine under stirring.

Usage limitations: Not classified

DOSAGE

FOR WINE VESSEL SEASONING

Prepare the seasoning solution: 20% tartaric acid in water. Apply two coats on the walls of the wine vessel, previously perfectly cleaned after alkaline washing.

ACIDIFICATION OF MUSTS AND WINES

On fresh grapes, partially fermented musts, new wines still in fermentation limited to zones C I, C II, C III a and C III b: up to 150 g/hl (except derogations).

On wine: up to 250 g/hl (except derogations and always limited to the above zones). All limits reported here refer to Reg. (EC) No. 479/2008 annex V, sections C and D, and to articles 11 and 13 of Regulation (EC) No. 606/2009.

This latter regulation provides the possibility to acidify musts and wines with tartaric acid together with L-lactic acid, L-malic acid and DL-malic acid. In case other organic acids are used in the same must or wine, it is necessary to calculate the maximum quantity of tartaric acid usable in compliance with the limits set by the regulation.

PACKAGING

1 kg and 25 kg packages.

STORAGE

Unopened package: store in a cool place (temperature below 25°C), dry, ventilated and odor-free. The product maintains its characteristics intact for at least 24 months from the production date.

Opened package: close carefully and store in a cool place (temperature below 15°C), dry and ventilated. Use the product within a short time.

HAZARDS

This product must be stored, handled and used in accordance with appropriate industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.

CLASSIFICATIONS AND DECLARATIONS

Compliant with Reg. EC 606/2009 – Compliant with International Oenological Code.

Reg. 2019/934 (applied from December 7, 2019)

Product not certified organic but permitted for the production of organic wines, in the absence of available products of certified organic origin (Reg. EC 203/2012).

ADR classification: Not classified

GMO declaration: Does not contain GMOs; does not derive from GMOs; Reg. EC no.1829/2003; Reg. EC no. 1830/2003

Allergens: Does not contain allergenic products compliant with Reg. 1169/2011

The information contained in this sheet is that available at the current state of our knowledge. Users are required to operate according to good working practices and according to current legislation; it is also appropriate to operate with preliminary tests.

The indications reported on this document do not constitute a guarantee of obtaining the result.