

CITRIC ACID – E330

Granular Monohydrate

DESCRIPTION

Granular Citric Acid monohydrate obtained by fermentation process.

Chemical formula: $C_6H_8O_7 \cdot H_2O$

Molecular weight: 210.15

EINECS: 201-069-1

Origin: Non-EU

White crystals (fine granules: 12 - 30 mesh), odorless, with a strongly acidic taste.

Very soluble in water; soluble in ethyl alcohol and ether.

Analytical Description	UM	EU Specifications
Appearance		CRYSTALS
Identification and solubility		PASSES TEST
Title	%	99.7 – 100.3
Water	%	7,5 – 8.8
Calcium	PPM	<30
Heavy metals	PPM	<5
Arsenic	PPM	<1
Mercury	PPM	<0.5
Iron	PPM	<3
Chlorides	PPM	<5
Sulfates	PPM	<100
Oxalic acid	PPM	<100
Readily carbonizable substances		PASSES TEST
Sulfated ash	%	<0.05

COMPOSITION

Citric acid monohydrate.

APPLICATION

Food additive. Uses: preservative, acidifier and/or acidity corrector in foods where its use is permitted.

METHOD OF USE

Disperse directly into the must or wine to be treated.

Usage limitations: maximum quantity in treated wine placed on the market: 1 g/l

DOSAGES

For white and red wines: 20 to 60 g/hl.

In finished wine, citric acid must not exceed the quantity of 1 g/l, current legal limit.

PACKAGING

1 Kg and 25 Kg packages.

STORAGE

Closed 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

According to D.M. of 28/01/1992 the product is classified: Xi – IRRITANT.

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.