

# POTASSIUM BITARTRATE (CREAM OF TARTAR)

Potassium acid tartrate extra fine for wine detartarization.

Food additive E336

## DESCRIPTION

**Potassium bitartrate** (potassium acid tartrate, cream of tartar, monopotassium tartrate).

Appearance: white crystalline powder or granules, pure potassium bitartrate, free from foreign substances.

## COMPOSITION

Potassium bitartrate

## APPLICATION

**Potassium bitartrate** is used as a crystallizing agent to promote tartaric stabilization of wine.

## INSTRUCTIONS FOR USE

Disperse in the mass to be treated before its refrigeration.

## USAGE DOSAGE

From 20 to 40 g/hl depending on the characteristics of the wine and the refrigeration conditions used.

## PACKAGING

25 kg packages.

## STORAGE

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

Opened package: close it carefully and store it 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 suitable industrial hygiene practices and in compliance with current legislation. Product for food and oenological use, for professional use only.