POTASSIUM BITARTRATE

Special contact quality – E336i

Potassium Bitartrate from natural origin / COOH-CHOH-CHOH-COOK = 188,16.
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Œnology. In compliance with the regulation (EC) n°606/2009 and with the *Food Chemical Codex* (FCC).

Physical Characteristics

Aspect ..... fine crystals
Solubility at 20°C ..... ≈ 5,2 g /L
Solubility in 100° C water ..... ≈ 61 g /L
Solubility in alcohol at 95% vol. ....insoluble

Chemical analysis

Purity ..... ≥ 99 %
pH at 1% 3,4
Desiccation loss ..... < 1 %
Sodium ..... < 1 %
Iron ..... < 10 ppm
Lead ..... < 2 ppm
Mercury ..... < 1 ppm
Arsenic ..... < 3 ppm
Oxalates ..... < 100 ppm

Average Particle Size

Ø on µ / Σ(Ø * %) = 9000 ± 2000

Oenological Use

Properties : stabilisation of tartaric precipitations by oversaturation at 0°C.
Dosage : 400 g/hL
Preparation : add directly into the wine.

Storage & Optimal Date of Use

- Store in original packaging at room temperature (0 to 22°C) in a dry and odourless room.
- Optimal date of use : **4 years after packing date.**
  4 months after opening (if the bag is properly sealed).

Packaging

5 kg bags / 25 kg bags

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