TARTARIC ACID

L(+) Tartaric acid – Wine origin / $C_4H_6O_6$ = 150,09.
Qualified for the elaboration of products for direct human consumption in the field of the regulated use in Œnology. In compliancee with the EC regulation n° 606/2009 and with Food Chemical Codex (FCC).

Physical Characteristics

Aspect ..... crystals
Colour ..... colourless
Specific rotary power (20°C w/v) ..... [α] between +12,0° and + 13,0°
Melting temperature ..... 168°C - 170°C

Chemical Analysis

Purity	**> 99,7 %**	Oxalic acid	**< 100 ppm**
Sulphur ashes	**< 0,05%**	Lead	**< 2 ppm**
Sulphates	**< 1 g/kg**	Iron	**< 10 ppm**
Chlorides	**< 1 g/kg**	Mercury	**< 1 ppm**
Citric acid	**None**	Arsenic	**< 3 ppm**

Oenological Use

<u>Concrete tank coating</u>:

- Make a 20 % solution for coating treatment.
- Apply in 2 coats on perfectly descaled tanks

<u>Wine and must acidification</u>:

- Dissolve directly in wine for acidification.

<u>REGULATION</u>: Check your local legislation.

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 container is properly sealed)

Packaging

1 kg bags / 5 kg bags / 25 kg bags

LAFFORT
l'œnologie par nature

CS 61 611 – 33072 – BORDEAUX CEDEX
Tel : +33 (0) 556 86 53 04 – Fax : +33 (0) 556 86 30 50
www.laffort.com