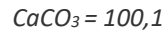


CALCIUM CARBONATE

E170



Qualified for the elaboration of products for direct human consumption in the field of the regulated use in œnology. In compliance with the regulation (EU) n° 2019/934.

Physical characteristics

Aspect..... fine crystals
Colour white

Analyses chimiques

Purity (CaCO ₃).....	> 98%	Copper.....	< 100ppm
Loss in the dehydration.....	< 2%	Chromium	< 100ppm
Acid-insoluble matter	< 0.2%	Cadmium.....	< 1ppm
Solubilité dans l'eau	Insoluble	Zinc.....	< 100ppm
Barium	Absence	Lead.....	< 2 ppm
Magnesium, magnesium salts and basics salts	< 1%	Mercury.....	< 1ppm
Iron	< 300ppm	Arsenic	< 3ppm
Antimony	< 100ppm	Sodium	< 500ppm
		Fluoride	< 50ppm

Oenological use

Properties: de-acidification of musts and wines.

Dosage: 100g/hL (1000 ppm) decreases by 1g/L the acidity (expressed in sulphuric acid).

Preparation: add directly into the wine either by agitating or pumping-over.

EU REGULATION: Check your local legislation in force and abide by the right dosage.
(For information, the product is only authorised in certain areas in the EU).

Storage recommendation

Store above ground level in a dry area not liable to impart odours. Ensuring stock is kept at a moderate temperature, in its original, unopened packaging.

Optimal date of use (not opened bag) : 4 years.

Packaging

25kg bags

