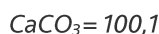


CALCIUM CARBONATE

E170



Qualified for the elaboration of products for direct human consumption in the field of the regulated use in CEnology. In compliance with the regulation (EC) n°606/2009.

Physical characteristics

Aspect	fine crystals
Colour	white
Solubility	soluble in water
Specific gravity	approx. 0,5
Average particule size :	
< 20 µm	99,9 %
< 8,5 µm	99 %
< 6 µm	90 %
< 4 µm	75 %
< 1 µm	25 %

Standard analysis

Humidity	2 %	SiO ₂	0,02%
Ashes	66%	Fe ₂ O ₃	0,008%
CaCO ₃	99,5%	Al ₂ O ₃	0,01%
MgCO ₃	0,4%	Lead	< 2 ppm

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.

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 – 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

25kg bags

