

# 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 Oenology. In compliance with the regulation (EU) n°2019/934 and with Food Chemical Codex (FCC).

## Physical Characteristics

Aspect.....	crystals
Colour.....	colourless
Specific rotary power (20°C w/v).....	$[\alpha]$ 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

### Concrete tank coating:

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

### Wine and must acidification:

- Dissolve directly in wine for acidification.

**REGULATION:** Check your local legislation.

## 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

1 kg bags / 5 kg bags / 25 kg bags

