

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 EC regulation n° 606/2009 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 & 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



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