

DIAMONIUM PHOSPHATE

E 342

Diamonium phosphate - $(\text{NH}_4)_2\text{HPO}_4 = 132$.

Qualified for the elaboration of products for direct human consumption in the field of regulated use in Oenology.
In accordance with the EC regulation n° 606/2009 and with the Food Chemical Codex (FCC).

Physical characteristics

Aspectwhite or colourless crystals.
Solubilitycomplete in water.
Odourammonia.

Chemical analysis

Assay.....	99,2 – 99,8%	Oxalic acid.....	none
P ₂ O ₅	≈ 53,75%.	Arsenic.....	< 3 ppm
NH ₃	> 25%	Lead.....	< 4 ppm
pH (1 %).....	≈ 8	Iron.....	< 50 ppm
Sulphur ashes.....	< 0.5%	Fluoride.....	< 10ppm
Chlorides (HCl).....	< 1000 ppm	Mercury.....	< 1 ppm
Sulphates (H ₂ SO ₄).....	< 1000 ppm		

Oenological use

Properties: growth factor of yeasts.

Dosage: 20 to 50 g/hL (200 to 500 ppm).

Preparation:

- Prepare either a solution in 10 times its weight in water or must, or incorporate directly during pumping-over.
- Use an inert and clean container.
- Use the product within 1 hour after preparation.

REGULATION: check your local legislation and abide by the right dosage.

(For information, the maximum legal dosage in the EU is 100 g/hL = 1000 ppm).

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:

- 3 years after packing date.
- 1 month after opening (if the bag is properly sealed).

Packaging

1 kg bags (boxes = 15 units x 1 kg) / 5 kg bags (boxes = 5 units x 5 kg) / 25 kg bags.



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