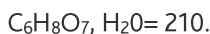


MONOHYDRATE CITRIC ACID

E 330



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 the Food Chemical Codex (FCC).*

Physical characteristics

Aspect crystals
 Colour white
 Solubility complete

Chemical Analysis

Purity > 99.5 %	Lead < 0.5 ppm
Humidity < 8.8 %	Cadmium < 1 ppm
Sulphur ashes < 0.05 %	Mercury < 1 ppm
Sulphates < 1 g/kg	Iron < 10 ppm
Chlorides (HCl) < 1 g/kg	Arsenic < 1 ppm
Oxalic acid < 100 ppm	

Oenological use

Properties: iron-complexing agent to be used against iron casse. Used in the acid balancing of wine.

Dosage: 10-50 g/hL (please consult your oenologist)

Preparation: dissolve directly into wine.

Regulation: Check your local legislation in force and abide by the right dosage.
 (For information, the maximum legal dose for the EU is 1g/L after treatment).

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

1kg bags - 5kg bags - 25kg bags



LAFFORT

l'œnologie par nature