

# 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) : 3 years.

### Packaging

1kg bags - 5kg bags - 25kg bags



## LAFFORT

*l'œnologie par nature*