
POTASSIUM BITARTRATE

Special contact quality – E336i

Potassium Bitartrate from natural origin / COOH-CHOH-CHOH-COOK = 188,16.
 Qualified for the elaboration of products for direct human consumption in the field of the regulated use in
 œnology. In compliance with the regulation (EU) n° 2019/934 and with the *Food Chemical Codex* (FCC).

Physical Characteristics

Aspect fine crystals	Solubility in 100° C water ≈ 61 g /L
Solubility at 20°C ≈ 5,2 g /L	Solubility in alcohol at 95% vol..... insoluble

Chemical analysis

Purity ≥ 99 %	Lead < 2 ppm
Humidity < 1 %	Mercury < 1 ppm
Sodium < 1 %	Arsenic < 3 ppm
Iron < 10 ppm	Oxalates (C ₂ H ₂ O ₄) < 100 ppm

Average Particle Size

\emptyset on μ / $\Sigma(\emptyset * \%) = 9000 \pm 2000$

Oenological Use

Properties : stabilisation of tartaric precipitations by oversaturation at 0°C.
Dosage : 400 g/hL
Preparation : add directly into the wine.

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

5 kg bags / 25 kg bags



LAFFORT

l'œnologie par nature