Product specification

Product: wine deacidification lime E170,
Art.-No. 5269, 5270 and 5271

Description
- CaCO$_3$, precipitated calcium carbonate for deacidification of grape must, mash and distilling mash and distilleries
- Appearance: white, crystalline or amorphous powder
- Odor: neutral

Average analysis
- Drying loss (%): <2
- Content (% of TS): 99
- Magnesium and alkali salts (%): 0,8
- Arsenic (ppm): <3
- Lead (ppm): <3
- Copper + Zinc (ppm): <50

The purity thus complies with the valid legal requirements for food additives according to Regulation (EU) No. 231/2012 and Ph. Eur.

Explanations
The Product
- is an inorganic substance which, due to its purity, is free of organic and thus genetic material.
- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms.
- Its use in the production of foodstuffs therefore does not require any additional processing.
- is permitted as a food additive in accordance with Regulation (EC) No. 834/2007 Art. 9 or Regulation (EC) No. 889/2008 Annex VIII Section A as well as in accordance with Section B as a processing aid for the production of “organic” foodstuffs.
- is authorised under Regulation (EU) 203/2012, Annex VIIIa, for the preparation of organic wine.
- does not contain any of the substances with allergenic effect listed in Food Information Regulation 1169/2011.

The packaging materials used in direct contact with the product comply with the requirements of EU regulations 10/2011 and 1935/2004 on food products.

Juliane Heller

-Assistant to the Management-