

	F-1 MIA	DATE	Nº
	TECHNICAL DATA SHEET	04/2018	3

COMNERCIAL NAME		MONOPOTASSIUM TARTRATE (E 336 (i))	
COMMERCIAL NAMES TO BE PACKED		TARTAROS GONZALO CASTELLO, S.L.	
PRODUCT DESCRIPTION		White crystal powder	
INGREDIENTS		Anhydrous Monopotassium Salt from L(+)Tartaric Acid Minimum 99% Monopotassium Tartrate and maximum 1% water after drying at 105 °C for 4 hours	
CHARACTERISTIC	ORGANOLEPTIC	Odorless powder, slowly acid taste	
	FISICO –CHEMICAL REG. 231/2012/EC	Salt not very soluble in water, insoluble in alcohol and pH (1% water) = 3.4 Oxalates <100 mg/Kg Arsenic <3 mg/Kg Lead <2 mg/Kg Mercury <1 mg/Kg Heavy Metals (as Pb) < 10 mg/Kg Melting point at 230 °C	
	MICROBIOLOGIC	No microbiologic criteria	
FORMAT AND PRESENTATION	PACKING	PACKING TYPE	CHARACTERÍSTICS
		25 Kg bags	paper (three plies) and internal plastic bag
	PRESENTATION	25 Kg. bags	
	PALETS	1000 Kg. pallet	
CONSERVATION	STORAGE CONDITIONS	Store in a odourless and low humidity area	
	TRANSPORT CONDITIONS	Transport goods without humidity and odours	
FINAL DESTINATION: HOW AND WHO WILL BE FINAL CUSTOMER. EXPECTED USAGE FOR THE PRODUCT		Used as acid agent in food industry, as precipitating agent in tartaric stabilisation in wine production, as chemical yeast mixed with sodium bi-carbonate.	
SHELF DATE		2 years from production date	
REAL LIFE FOR THE PRODUCT		In good storage conditions, more than 10 years	
USAGE		When used as acid agent, it must be added directly to food according to production process. Added to wines it must be used following tartaric stabilisation procedure, if used as chemical yeast mix it with sodium bi-carbonate, same proportion of both ingredients.	

Tártaros Gonzalo Castelló S.L.

Laboratory Manger



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