



ACIDO DL-MALICO

Food Additive E296

Composition: DL-malic acid 100%

Data Sheet

Revision 25.10

Date 30/06/2025

TECHNICAL SPECIFICATION

	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	Crystalline powder	Crystalline powder
Colour	DC 1.02	white	white
Smell	DC 1.03	neutral	neutral
Purity	DC 2.03	min 99%	100%
Sulphated ash	DC 1.07	Max 0.1%	compliant
Solubility	DC 1.04	complete in water	complete in water
Specific rotation	DC 1.11	absent	compliant
Melting point		127 - 132 °C	compliant
Arsenic	ICP	Max 3 ppm	compliant
Lead	ICP	Max 2 ppm	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) EU Reg. 231/2012 (food additive)
Limitations of use	Wine acidification following annex VIII of EU Reg. 1308/2013 and art.11 of EU Reg. 2019/934.
Minimum term of conservation	3 years
Safety Classification (CLP)	Attention – pictogram GHS07 Hazard statements: H315 - H319 Precautionary statements: P264 - P280 – P305+351+338 – P337+313
ADR classification	Not classified
GMOs	It does not contain GMOs; it does not come from GMOs
Allergens	Does not contain products of the. II of the EU Reg. 1169/2011
Products of animal origin	none
Kosher certification	Not available
Other statements	This product does not contain nanoparticles and has not been subjected to ionizing radiation. Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

PACKAGING AND STORAGE

Bags of 25 kg (code 1321)

Keep the product in its whole package in a cool place, away from moisture.