



ACIDO LATTICO

food additive E270

Composition: L-Lactic acid concentrated solution

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	Syrupy liquid	Syrupy liquid
Colour	DC 1.02	white/yellow	white/yellow
Smell	DC 1.03	neutral	neutral
Purity	DC 2.02	76 - 80 %	80%
Sulphated ash	DC 1.07	Max 0.1%	compliant
Solubility	DC 1.04	complete in water	complete in water
Sulphates	gravimetric	Max 0.25%	compliant
Chlorides	volumetric	Max 0.2%	compliant
Arsenic	ICP	Max 3 ppm	compliant
Lead	ICP	Max 2 ppm	compliant
Iron	ICP	Max 10 ppm	compliant
Mercury	ICP	Max 1 ppm	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) - Product allowed for the production of organic wine (ann. V-D EU Reg. 2021/1165) 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	2 years
Safety Classification (CLP)	Attention – pictogram GHS07 Hazard statements: H315 - H318 Precautionary statements: P280 - P305+351+338 - P337+313 – P332+313 – P362 Class: 8 – Packing group: III
ADR classification	
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 Certiqua)

PACKAGING AND STORAGE

Bottle of 1 kg (code 1343)
tanks of 25 kg (code 1341)
Big of 1200 kg (code 1345)
Keep the product in its whole package in a cool place, away from moisture.