



# ACIDO L-ASCORBICO

Food additive E300

Composition: L-ascorbic 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 2.01	min 99%	100%
pH	DC 1.05	2.4 - 2.8	2.4
Sulphated ash	DC 1.07	Max 0.1%	0.01 - 0.05 %
Solubility	DC 1.04	complete in water	complete in water
Moisture	DC 1.06	Max 0.4%	0.1 - 0.2 %
Specific rotation	DC 1.11	from +20.5° to +21.5°	compliant
Melting point		189 - 193 °C	compliant
Arsenic	ICP	Max 3 ppm	compliant
Lead	ICP	Max 2 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	Limit of use ascorbic acid in oenology: 250 g / hl (for each treatment and in wine on the market)
Minimum term of conservation	3 years
Safety Classification (CLP)	Not classified
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 Certiqual

### PACKAGING AND STORAGE

Bags of 1 kg (code 1014)

Bags of 25 kg (code 1011)

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