



# CALCIO CARBONATO

Food additive E170

Composition: calcium carbonate 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                             | powder   | powder                             |
| Colour                | DC 1.02                             | white  | white                              |
| Smell                 | DC 1.03                             | neutral  | neutral                            |
| Purity                | DC 2.20                             | min 98%  | 99 - 100 %                         |
| Loss at 200°C         | DC 1.05                             | Max 1%   | 0.1 %                              |
| Solubility            | DC 1.04                             | insoluble  | insoluble                          |
| Arsenic               | ICP                                 | Max 3 ppm  | compliant                          |
| Lead                  | ICP                                 | Max 3 ppm  | compliant                          |
| Chlorides             | gravimetric                         | Max 0.1 %  | compliant                          |
| Sulphates             | volumetric                          | Max 0.5 %  | compliant                          |
| Deacidification power | DC 9.08                             | 50 g/hl of product reduce of about 0.75 g/l the wine acidity | 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<br>EU Reg. 2021/1165)<br>EU Reg. 231/2012 (food additive)                                      |
| Limitations of use           | =   |
| Minimum term of conservation | 5 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.<br>Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiqual |

### PACKAGING AND STORAGE

Bags of 25 kg (code 2711)

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