



KARMELOSA L

1521

Carboxymethylcellulose solution - Food additive E466

Composition: carboxymethylcellulose - water - sulphur dioxide (Max 0.4%)

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	thick liquid	thick liquid
Colour	DC 1.02	transparent	transparent
Smell	DC 1.03	pungent of sulphur dioxide	pungent of sulphur dioxide
Solubilized carboxymethylcellulose	DC 1.08	min 5.5 % w/v	compliant
pH	DC 1.05	5.5 - 6.5	compliant
Density	DC 1.10	1.00 - 1.05 g/ml	compliant
SO ₂	DC 9.02	Max 4 g/kg	compliant
Substitution grade	technical information	0.8 - 1.0	compliant
Brightness	DC 6.06	Max 40 NTU	5 - 7 NTU
O.D. 420nm	DC 6.09	Max 0.07	0.03 - 0.04

(*) 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	Max dosage (white and rosé wines): 360 ml/hl
Minimum term of conservation	2 years
Safety Classification (CLP)	Not classified
ADR classification	Not classified
GMOs	It does not contain GMOs; it does not come from GMOs
Allergens	it contains sulphites
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 1529)
Tank of 5 kg (code 1527)
Tank of 25 kg (code 1525)
Cask of 220 kg (code 1523)
Big of 1000 kg (code 1521)
Keep the product in its whole package in a cool place, away from moisture.