



SUPER 40

Food additive E353

Composition: Metatarsaric acid with high esterification index

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	hygroscopic powder	hygroscopic powder
Colour	DC 1.02	cream	cream
Smell	DC 1.03	characteristic of caramel	characteristic of caramel
Solubility	DC 1.04	complete	compliant
Esterification index (cold method)	DC 6.02	min 32 (OIV)	37 - 41
Esterification index (hot method)	DC 6.02	min 32 (OIV)	41 - 45
O.D. 420nm	DC 6.07	Max 0.09	0.08
Toxic substances	technical information	none	none
Arsenic	ICP	Max 3 ppm	compliant
Lead	ICP	Max 2 ppm	compliant
Specific weight	DC 1.13	0.6 - 0.8	0.7

(*) 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	Max dosage in wines: 10 g/hl
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 1221)

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

Highly hygroscopic product.