



Dal Cin Gildo spa
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SUPERDISACIDANTE

8111

to decrease wine acidity

Composition: Potassium bicarbonate 65% - Calcium carbonate 30% -
Dipotassium tartrate 5%

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
Moisture	DC 1.06	Max 2%	compliant
Solubility	DC 1.04	complete	complete
Solubility in wine	DC 9.18	complete	complete
Arsenic	ICP	Max 3 ppm	compliant
Lead	ICP	Max 5 ppm	compliant
Deacidification power	DC 9.08	100 g/hl of product reduce of about 1 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 EU Reg. 2021/1165)
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. Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

PACKAGING AND STORAGE

Bags of 1 kg (code 8113)

Bags of 25 kg (code 8111)

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