COMMERCIAL NAME		**ORGANIC MONOPOTASSIUM TARTRATE (E 336 (i)) (CAS 868-14-4)**	
COMMERCIAL NAMES TO BE PACKED		TARTAROS GONZALO CASTELLO, S.L.U.	
PRODUCT DESCRIPTION		The Organic Monopotassium Tartrate is a natural, anhydrous potassium hydrogen salt derived from natural L (+) Tartaric Acid. It is produced through controlled purification from organic-certified natural tartrates. It appears as colourless or slightly opaque crystals, or as a white, crystalline powder.	
INGREDIENTS		- Anhydrous Monopotassium Salt from L (+) Tartaric Acid (from organic-certified natural sources) - Minimum 99% Monopotassium Tartrate and maximum 1% water after drying at 105 ºC for 4 hours	
CHARACTERISTIC	**ORGANOLEPTIC**	Odourless powder, slowly acid taste	
	FISICO –CHEMICAL REG. 231/2012/EC	- Salt not very soluble in water, insoluble in alcohol and pH (1% water) = 3.4 - Identification (A, B, C) - Oxalates <100 mg/Kg - Arsenic <3 mg/Kg - Lead <2 mg/Kg - Mercury <1 mg/Kg - Heavy Metals (as Pb) < 10 mg/Kg - Ammonia: No odour of ammonia is detected - Insoluble Matter: No undissolved residue remains - Melting point at 230 ºC	
	MICROBIOLOGIC	No microbiologic criteria	
FORMAT AND PRESENTATION	**PACKING**	**PACKING TYPE**	**CHARACTERÍSTICS**
		25 Kg bags	paper (three plies) and internal plastic bag
	PRESENTATION	25 Kg. bags	
	PALETS	1000 Kg. pallet	
	LABEL *Reg. (EU) 2018/848 on organic production and labelling of organic products*	Label on each bag including: Organic Product Name and its CEE number, mentioning “to be used in food industries”, storage conditions, batch number, production date, shelf date, company’s registration name and organic logo.	
CONSERVATION	**STORAGE CONDITIONS**	Store in an odourless and low humidity area Ensure the physical separation of non-organic products during storage to maintain ecological integrity	
	TRANSPORT CONDITIONS	Transport goods without humidity and odours Ensure the physical separation of non-organic products during transport to maintain ecological integrity.	

FINAL DESTINATION: HOW AND WHO WILL BE FINAL CUSTOMER. EXPECTED USAGE FOR THE PRODUCT (According to REG. 2019/934)	Used as acid agent in food industry, as precipitating agent in tartaric stabilization in wine production, as chemical yeast mixed with sodium bicarbonate.
SHELF DATE	3 years from production date
REAL LIFE FOR THE PRODUCT	In good storage conditions, more than 10 years
USAGE (UE) 2024/1451	When used as acid agent, it must be added directly to food according to production process. Added to wines it must be used following tartaric stabilisation procedure, if used as chemical yeast mix it with sodium bi-carbonate, same proportion of both ingredients.

Tártaros Gonzalo Castelló S.L.U.

Laboratory Manager

