

TELEFAX

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Getränkeherstellung*

**SCHLIESSMANN
SCHWÄBISCH HALL**

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Last update: 1/2018

Product specification

Product: **Ammoniumsulfat, E517**
Art.-No. 5350, 5351, 5352, 6660 and 6661

Description

- $(\text{NH}_4)_2\text{SO}_4$, Ammonium sulphate for the nutrition of yeasts in the fermentation of fruit and grape wines
- Appearance: white, crystalline powder or crystal fragments
- Odor: neutral

Average analysis

- Grain size distribution (mm): 0,2-3
- Content (%): >99
- Moisture (%): <0,1
- Heavy metals (ppm): <2,5
- Arsenic (ppm): <0,1

The product thus complies with the valid legal requirements for food additives according to VO (EU) No. 231/2012.

Explanations

The product

- is an inorganic substance which, due to its purity, is free of organic and thus genetic material.
- contains no genetically modified (micro)organisms or components and is not produced using genetically modified (micro)organisms.
Its use in the production of food thus requires no labeling according to regulations (EEC) 1829 and 1830/2003.
- is not permitted as an additive for organic food or wine.
- does not contain any of the materials with allergenic effects listed in Food Information Regulation No. 1169/2011, Annex II, in a concentration that requires labeling.

The packaging materials used in direct contact with the product comply with the requirements of EU regulations 10/2011 and 1935/2004 on food products.

Juliane Heller

-Assistant to the Management-