

**TELEFAX**

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**SCHLIESSMANN  
SCHWÄBISCH HALL**

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Last update: 1/2018

## Product specification

**Product:** DAP – Diammoniumphosphat, Art.-Nr. 5362

### Description

- Diammonium orthophosphate for the nutrition of wine yeasts
- Appearance: white, hygroscopic crystals
- odor: neutral

### Average analysis

- ammoniac nitrogen (%): >21
- phosphate (%): >54%
- pH-value (1molar, 20°C): 8,0 – 8,5
- moisture (%): <0,1
- heavy metals (ppm Pb): <10
- arsenic (ppm): <2
- lead (ppm): <1
- SO<sub>3</sub> (ppm): <500

The product thus complies with the general purity requirements for food additives approved for technological purposes in accordance with the Additives Transport Ordinance ZVerkV, Annex 2, List A and the requirements of the International Oenological Codex.

### Explanations

The product:

- is an inorganic substance which, due to its purity, is free of organic and thus genetic material.
- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms.  
Its use in the production of foodstuffs therefore does not require labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is authorised under Regulation (EU) 203/2012, Annex VIIIa, for the preparation of organic wine.
- Contains the following substances with allergenic effect listed in Food Information Regulation 1169/2011: sulphur dioxide.

The packaging materials used in direct contact with the product comply with the requirements of EU regulations no. 10/2011 and no. 1935/2004 on food products..

Juliane Heller

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