



TECHNICAL DATA SHEET
DESCALING LIQUID PRODUCT
DE'LONGHI ENTKALKER - DESCALER
(Rev. N° 00/2010)

The descaling product DE'LONGHI ENTKALKER - DESCALER is a buffered aqueous solution of Lactic acid (CAS 79-33-4; EINECS 201-196-2) and Sodium Lactate (CAS 72-17-3; EINECS 212-762-3) for the decalcification of espresso coffee machines. The Lactic acid is the natural stereo-isomer L(+) lactic acid, which is produced by fermentation from carbohydrates (EC Food additive E 270; USA FDA/GRAS Status; German Water Hazard Class –WGK 1).

PHYSICAL STATE: liquid

COLOR: transparent, yellowish

ODOR: typical, yoghurt-like

AUTOIGNITION TEMPERATURE: n/a. Not inflammable, not comburent

SPECIFIC GRAVITY: 1,09-1,11 (20°C)

pH: 2,60 - 2,90 (20°C)

WATER SOLUBILITY: completely soluble in water.

BOILING TEMPERATURE: approx. 101°C

DECOMPOSITION TEMPERATURE: >200 °C

STEREOCHEMICAL PURITY (L-isomer): min. 95%

SULPHATED ASH: max. 0,1%

HEAVY METALS TOTAL: max. 10 ppm