

United States Alcohol and Tobacco Tax and Trade Bureau (TTB) regulations			
description	max ppm	max lbs/1000 gals	use
== Distilling regulations ==			
Diammonium phosphate	1200	10.0	Yeast nutrient in distilling material
Hydrogen peroxide	200	1.67	To reduce bisulfite aldehyde complex in distilling material
Copper sulfate	2.0	0.017	To eliminate hydrogen sulfide and mercaptans
Benzoic acid, salts of benzoic acid	1.0	0.008	To prevent fermentation of wine used as distilling material
Potassium permanganate	[no chem residue]	[no chem residue]	Oxidizing agent
Sodium hydroxide	[no chem residue]	[no chem residue]	Acid neutralizing agent
== Wine regulations ==			
Potassium carbonate / bicarbonate	[min acid: 5000]	[min acid: 42]	To reduce excess natural acidity in wine and juice
Potassium bitartrate	4190	35.0	To stabilize grape wine
Calcium carbonate	3590	30.0	A fining agent for cold stabilization
Activated carbon	3000	25.0	To clarify, remove color, and to purify wine
Fumaric acid	3000	25.0	To correct natural acid deficiencies and to stabilize wine
Potassium citrate	3000	25.0	pH control agent and treatment of citrus wines
Tannic acid (polygalloylglucose)	3000	25.0	To clarify or to adjust tannin content of juice or wine
Silica gel (colloidal silicon dioxide)	2400	20.0	To clarify wine or juice
Calcium sulfate (gypsum)	2000	16.7	To lower pH in sherry wine
Granular cork	1200	10.0	To smooth wine
Diammonium phosphate	960	8.0	Yeast nutrient, start secondary ferment of sparkling wines
Citric acid	700	5.8	To stabilize wine other than citrus wine
Yeast hulls (cell wall/membranes)	360	3.0	To facilitate fermentation of juice/wine
Acetaldehyde	300	2.5	For color stabilization of juice prior to concentration
Sorbic acid	300	2.5	To inhibit mold growth, secondary fermentation
Maltol	250	2.1	To stabilize wine
Albumen (egg white)	240	2.0	Fining agent for wine
Acacia (gum arabic)	240	2.0	To clarify and to stabilize wine
Soy flour (defatted)	240	2.0	Yeast nutrient to facilitate fermentation of wine
Ethyl maltol	100	0.83	To stabilize wine
Ferrous sulfate	22	0.19	To clarify and to stabilize wine
Defoaming agents	18	0.15	To control foaming, fermentation adjunct
Copper sulfate	6.0	0.050	To remove hydrogen sulfide and/or mercaptans from wine
Ferrocyanide compounds	1.0	0.008	To remove trace metal, sulfides, and mercaptans
Thiamine hydrochloride	0.60	0.0050	Yeast nutrient to facilitate fermentation of wine
Calcium pantothenate	0.48	0.0040	Yeast nutrient to facilitate fermentation of apple wine