



Dal Cin Gildo spa

20863 Concorezzo (MB) - Via I° Maggio, 67 - Italy

tel. +39 039 6049477 - fax +39 039 6886150

www.dalcin.com - info@dalcin.com

rea 499659 - Reg. Imprese MI 00767140155 sede legale: 20149 Milano - Via Monte Rosa, 21

cap. soc. € 2.500.000 int. vers. - c.f./p.iva IT 00767140155

Enodoc ML-FAST

5480

FERMENTAZIONE
MALOLATTICA

Lyophilised malolactic bacteria (*Oenococcus oeni*) for safe malolactic fermentations, with flavour & taste improvement

Data Sheet

Revision 21.10

Date 7/01/2021

TECHNICAL SPECIFICATION

	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	granules	granules
Colour	DC 1.02	brown	brown
Smell	DC 1.03	light typical	light typical
Living bacteria	Codex OIV	min 10E11 /g	compliant
Acetic bacteria	Codex OIV	Max 10E4 /g	compliant
Yeast and Moulds	Codex OIV	Max 10E3 /g	compliant
Dispersibility	DC 1.04	excellent	compliant
Preservative substances	technical information	none	none
Inoculation	technical information	direct (MBR)	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) - Product allowed for the production of organic wine (ann. VIIIbis EC Reg. 889/2008)
Limitations of use	=
Minimum term of conservation	see label
Safety Classification (CLP)	Not classified
ADR classification	Not classified
Allergens	It does not contain GMOs; it does not come from GMOs
Products of animal origin	Does not contain products of the. II of the EU Reg. 1169/2011
Kosher certification	none
Other statements	Not available
	This product does not contain nanoparticles and has not been subjected to ionizing radiation.
	Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

PACKAGING AND STORAGE

Pouches of 25 g (cod. 5480)

Pouches of 250 g (cod. 5481)

SHELF LIFE: +4 °C 18 months; -18 °C 30 months

Do not expose to temperature >30 °C