

FENDER COLOR

For the colloidal stabilisation of red wines Composition: mannoproteins

Data Sheet

TECHNICAL SPECIFICATION

	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	powder	powder
Colour	DC 1.02	brown	brown
Smell	DC 1.03	typical	typical
Moisture	DC 1.06	Max 15%	5 - 6 %
Ash	DC 1.07	Max 8%	5 - 6 %
Solubility	DC 1.04	complete	compliant
рН (1%)	DC 1.05	4 - 7	compliant
Arsenic	A.A.Spectrophotometry	Max 1 ppm	compliant
Lead	A.A.Spectrophotometry	Max 5 ppm	compliant
Total heavy metals	A.A.Spectrophotometry	Max 30 ppm	compliant
Complex polysaccharides	technical information	min 60%	compliant
Nitrogen	DC 2.04	Max 75 g/kg	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. V-D EU Reg. 2021/1165) -	
Minimum term of conservation	3 years	
Safety Classification (CLP)	Not classified	
ADR classification	Not classified	
GMOs	It does not contain GMOs; it does not come from GMOs	
Allergens	Does not contain products of the. II of the EU Reg. 1169/2011	
Products of animal origin	none	
Kosher certification	Not available	
Other statements	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

Jar of 500 g (code 127585)

Keep the product in its whole package in a cool place, away from moisture.

127585

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