



GELAGREEN	9353	<i>LINEA GREEN</i>
Organic gelatin for wine fining		

Data Sheet	<i>Revision 21.10</i> <i>Date 7/01/2021</i>
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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	yellow	yellow
Smell	DC 1.03	typical	typical
Nitrogen	DC 2.04	min 15%	15 - 16 %
Proteins	DC 2.04	min 95%	95 - 100 %
Ash	DC 1.07	Max 2%	1%
Moisture	DC 1.06	Max 15%	10 - 13 %
pH (1%)	DC 1.05	5 - 7	5 - 6
Smell cession	DC 9.11	absent	absent
Solubility	DC 1.04	complete in warm water	complete in warm water
Lead	A.A.Spectrophotometry	Max 5 ppm	compliant
Arsenic	A.A.Spectrophotometry	Max 1 ppm	compliant
Copper	A.A.Spectrophotometry	Max 30 ppm	compliant
Organic acids	technical information	none	compliant
Total aerobic bacteria	plate count	Max 1000/g	compliant
Coliforms	plate count	none /10g	compliant
Protease activity	technical information	absent	compliant
BSE agents	technical information	absent	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	=
Safety Classification (CLP)	Not classified
ADR classification	Not classified
	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	present
Kosher certification	Not available
Other statements	This product does not contain nanoparticles and has not been subjected to ionizing radiation. Organic certification n. H23G - Inspection body authorized by MIPAAFT IT BIO 007 (Bioagricert) Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

PACKAGING AND STORAGE
Bags of 0.5 kg (code 9353)
Keep the product in its whole package in a cool place, away from moisture.