

HARMONY ENNE

Minerality and structure of wines Composition: yeast derivative

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	light brown	light brown
Smell	DC 1.03	light typical	light typical
Moisture	DC 1.06	Max 7%	4 - 6 %
Dispersibility	DC 1.04	good	good
Arsenic	A.A.Spectrophotometry	Max 3 ppm	compliant
Lead	A.A.Spectrophotometry	Max 2 ppm	compliant
Preservative substances	technical information	none	none
Original nucleotides	technical information	4 - 7 %	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations Limitations of use	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

Bags of 0.5 kg (code 5239)

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

5239

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