HARMONY Moka

825202

Complex aroma and structure for all wines Composition: yeast derivatives - tannins

Data Sheet

Revision 23.10
Date 31/07/2023

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	typical	typical
Yeast derivative	technical information	15 - 35 %	compliant
Structuring polyphenols	technical information	65 - 85%	compliant
Preservative substances	technical information	none	compliant
Wettability	DC 3.16	good	good
Ash	DC 1.07	Max 4%	compliant
Moisture	DC 1.06	Max 8%	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations EU Reg. 2019/934 - Codex OIV (oenology)

Product not certified as organic, but allowed for organic wine production if the organic version isn't

available (annex V-D EU Reg. 2021/1165)

Minimum term of conservation3 yearsSafety Classification (CLP)Not classifiedADR classificationNot 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

Bag of 2 kg (code 825202)

Limitations of use

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