



Dal Cin Gildo spa
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cap. soc. € 2.500.000 int. vers. - c.f./p.iva IT 00767140155

LATTivante

8043

FERMENTAZIONE
MALOLATTICA

Malo-lactic fermentation activator

Data Sheet

Revision 21.20
Date 26/08/2021

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	cream	cream
Smell	DC 1.03	light typical	light typical
Moisture	DC 1.06	Max 7%	5 - 6 %
Ash	DC 1.07	4 - 8 %	4 - 5 %
Dispersibility	DC 1.04	good	good
Nitrogen	technical information	7 - 8.5 %	compliant
Polysaccharides	technical information	30 - 40 %	compliant
Arsenic	A.A.Spectrophotometry	Max 3 ppm	compliant
Lead	A.A.Spectrophotometry	Max 2 ppm	compliant
Preservative substances	technical information	none	none

(*) 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
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 8043)

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