



LIFTY Bloom

8093

**FERMENTAZIONE
ALCOLICA**

Enhancer in alcoholic fermentation for white and rosé wines

Data Sheet

Revision 21.10
Date 25/06/2021

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
Complex polysaccharides	technical information	min 75%	compliant
Stabilizing tannins	technical information	min 15%	compliant
Wettability	DC 3.16	good	good
Ash	DC 1.07	Max 4%	compliant
Moisture	DC 1.06	Max 8%	4 - 6 %
Total heavy metals	A.A.Spectrophotometry	Max traces	compliant
Toxic substances	technical information	none	compliant
Preservative substances	technical information	none	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 (EC Reg. 889/2008)
Limitations of use	=
Minimum term of conservation	=
Safety Classification (CLP)	Not classified
ADR classification	Not classified
Allergens	It does not contain GMOs; it does not come from GMOs
Products of animal origin	Does not contain products of the. II of the EU Reg. 1169/2011
Kosher certification	none
Other statements	Not available
	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 2 kg (code 8093)

Bags of 10 kg (code 8092)

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