



POLIATTIVANTE F

8025

**FERMENTAZIONE
ALCOLICA**

Complete nutrient of fermentation based on inorganic nitrogen and cellulose

Data Sheet

Revision 21.10

Date 7/01/2021

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	white	white
Smell	DC 1.03	light typical	light typical
Nitrogen from phosphate	DC 2.04	min 17% (as NH3)	17 - 18 %
Dispersibility	DC 1.04	good	good
Vitamin	technical information	Thiamine (vit. B1)	Thiamine (vit. B1)
Active polysaccharides	technical information	min 30%	compliant
Arsenic	A.A.Spectrophotometry	Max 3 ppm	compliant
Lead	A.A.Spectrophotometry	Max 5 ppm	compliant
Toxic substances	technical information	none	none
Preservative substances	technical information	none	none
FAN (increment with 10 g/hl dosage)	Formol number	14 mg/l	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	Max dosage 140 g/hl
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 1 kg (cod. 8027)

Bags of 25 kg (code 8025)

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