



strati filtranti ZP	3210	<i>FILTRAZIONE</i>
Series of filter layers with various porosity		

Data Sheet	<i>Revision 21.10</i> <i>Date 7/01/2021</i>
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TECHNICAL SPECIFICATION			
	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	rigid sheets	rigid sheets
Colour	DC 1.02	whitish	whitish
Smell	DC 1.03	neutral	neutral
Cellulosic fibre	DC 1.07	35 - 60 %	variable in the different types
Selected silica	DC 1.07	40 - 65 %	variable in the different types
Moisture	DC 1.06	Max 7%	5 - 6 %
Thickness	DC 3.05	3.4 - 4.5 mm	variable in the different types
Weight for surface unit	DC 3.06	1200 - 1800 g/m2	variable in the different types
Smell cession	DC 1.03	absent	absent
Retention power	technical information		
	items	retained particles	
	ZP50	5 - 10 micron	compliant
	ZP70	2 - 4 micron	compliant
	ZP90	1 - 2 micron	compliant
	ZP110	0.5 - 0.8 micron	compliant
	ZP130	0.2 - 0.4 micron	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) Product suitable for contact with food
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
boxes of 100 pieces - various types and sizes
Keep the product in its whole package in a cool place, away from moisture.