



Enodoc TD3

5432

**FERMENTAZIONE
ALCOLICA**

Torulasporea delbrueckii for aromatic and complex white and red wines, with increased mouthfeel

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	granules	granules
Colour	DC 1.02	beige	beige
Smell	DC 1.03	typical	as test
Activity test (residual sugar <0,1%)	DC 7.04	Max 150'	120'
Living cells	DC 7.01	min 10 billions /g	30 - 40 billions 7 g
Yeasts of different species	OIV	Max 100000 /g	compliant
Lactic bacteria	OIV	Max 100000 /g	compliant
Acetic bacteria	OIV	Max 10000 / g	compliant
Preservative substances	technical information	none	none
Dry matter	DC 1.06	min 92%	94%
Moisture	DC 1.06	Max 8%	6%
Ash	DC 1.07	Max 6%	5%
Dispersibility	DC 1.04	good	good

(*) 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	see label
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 500g (code 5432)

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