EASYGEL 5051

Composition: powder gelatine specific for flottation

Data Sheet

Revision 23.10
Date 31/07/2023

TECHNICAL SPECIFICATION)N		
TESTIMORE OF ESTITION TO	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	yellow	yellow
Smell	DC 1.03	typical	typical
Nitrogen	DC 2.04	min 14%	15 - 16 %
Proteins	DC 2.04	min 90%	95 - 100 %
Ash	DC 1.07	Max 2%	1%
Moisture	DC 1.06	Max 15%	8 - 12 %
pH (1%)	DC 1.05	5 - 7	5 - 6
Smell cession	DC 9.11	absent	absent
Solubility	DC 1.04	complete	complete
Total aerobic bacteria	plate count	Max 10000 / gram	compliant
Coliforms	plate count	absent in 1 gram	compliant
BSE agents	technical information	absent	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 (annex V-D EU Reg. 2021/1165)

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 present

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 1 kg (code 5053)

Bags of 25 kg (code 5051)

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