**ULTRasi Redberry** 

maceration for young red wines Composition: pectolytic enzyme (PL, PME, PG) - hemicellulase

Data Sheet

Revision 24.10

Date 31/07/2024

	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	liquid	liquid
Colour	DC 1.02	brown	brown
Smell	DC 1.03	typical	as test
pH 1% solution	DC 1.05	4.0 - 5.2	4.2 - 5.0
Dispersibility	DC 1.04	good	good
Density	DC 1.10	1.1 - 1.2 g/ml	compliant
Enzymatic activity	technical information	Pectinase (PG PME PL) emicellulase	Positive application test
Cinnamylesterase activity	technical information	negligible	compliant
Antocyanase activity	technical information	negligible	compliant
Support components	technical information	KCI glycerol	compliant
Arsenic	ICP	Max 3 ppm	compliant
Lead	ICP	Max 5 ppm	compliant

## **CLASSIFICATIONS AND DECLARATIONS**

Compliance with regulations EU Reg. 2019/934 - Codex OIV (oenology) - Product allowed for the production of organic wine for

pectolitic activity (ann. VIIIbis EC Reg. 889/2008)

UE Reg. 1332/2008 (food enzymes)

Limitations of use

Minimum term of conservation 3 years

Safety Classification (CLP)

Danger – pictogram GHS08

Hazard statements: H334

Precautionary statements: P342+P311

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 none

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**

Bottle of 1 kg (code 5353)

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

5353