5341

ULTRasi FLOT

for a quick and effective flotation Composition: pectolytic enzyme (PL, PME, PG)

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	3.5 - 4.5	compliant
Dispersibility	DC 1.04	good	good
Density	DC 1.10	1.0 - 1.2 g/ml	compliant
Enzymatic activity	technical information	Pectinase (PG PE PL)	Positive application tes
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 Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713

Certiquality)

PACKAGING AND STORAGE

Bottle of 1 kg (code 5343)

Tank of 25 kg (code 5341)

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