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Page 1 of 1

SPECIFICATION SHEET

NO BRETT INSIDE™

FOR OENOLOGICAL USE

Chitosan qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology, packaged in laminated foil.

Pure Chitosan from Aspergillus niger produced in EU.

50100-07-27: 10x1 kg sachet in a 10 kg carton **50100-79-27:** 10x100 g sachet in a 1 kg carton

PHYSICAL PROPERTIES

APPEARANCE

· Beige to light brown powder

INGREDIENTS

• Chitosan from Aspergillus niger.

PRODUCT SPECIFICATIONS (in compliance with OIV Codex)

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Degree of acetylation	< 30%
Residual glucans	≥ 2 % (w/w)
Viscosity 1% in HAc 1%	< 15 cPs
Tapped density	≥ 0,7 g/cm ³
Dry matter	> 90%
Ash	
Soluble residues	
Total Aerobic Bacteria	0
Coliform	< 10 ² CFU/g
Salmonella	
Moulds	
Yeast	
Enterobacteriaceae	
Ochratoxin A	100
Lead	
Mercury	
Arsenic	0 0
Cadmium	0 0
Chromium	
Zinc	
Iron	< 100 mg/kg
Copper	< 30 mg/kg

INSTRUCTIONS FOR USE

Commonly dosage: 4 g/hL (maximum legal dosage: 10 g/hL).

Add it to must or wine. Introduce into the wine at the top of the tank and mix thoroughly the whole volume of the tank.

STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

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