

# SPECIFICATION SHEET

## ALLIANCE™

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.

50135-08-27: 4x2,5 kg sachet in a 10 kg carton

### CHITOSAN SPECIFICATIONS (in compliance with OIV Codex)

Degree of acetylation .....	< 30%
Residual glucans.....	≥ 2 % (w/w)
Viscosity 1% in HAc 1% .....	< 15 cPs
Tapped density .....	≥ 0,7 g/cm <sup>3</sup>
Dry matter .....	> 90%
Ash.....	≤ 3%
Soluble residues .....	≤ 5%
Total Aerobic Bacteria .....	< 10 <sup>3</sup> CFU/g
Coliform.....	< 10 <sup>2</sup> CFU/g
<i>Salmonella</i> .....	Absent in 25 g
Moulds .....	< 10 <sup>2</sup> CFU/g
Yeast.....	< 10 <sup>2</sup> CFU/g
Enterobacteriaceae.....	< 10 CFU/g
Ochratoxin A .....	≤ 5 µg/kg
Lead .....	< 1 mg/kg
Zinc .....	< 50 mg/kg
Iron.....	< 100 mg/kg
Copper .....	< 30 mg/kg
Cadmium.....	< 1 mg/kg
Chromium .....	< 10 mg/kg
Arsenic .....	< 1 mg/kg
Mercury .....	< 0,1 mg/kg

### PHYSICAL PROPERTIES

#### APPEARANCE

- Beige to light brown powder

#### INGREDIENTS

- Specific formulation of pure chitosan from *Aspergillus niger* and specific wine yeast cell walls *Saccharomyces cerevisiae*.

### YEAST CELL WALLS SPECIFICATIONS

Dry matter .....	≥ 94 %
Lactic Bacteria .....	< 10 <sup>3</sup> CFU/g
Acetic bacteria .....	< 10 <sup>3</sup> CFU/g
Coliform .....	< 10 <sup>2</sup> CFU/g
<i>E. coli</i> .....	Absent in 1 g
<i>S. aureus</i> .....	Absent in 1 g
<i>Salmonella</i> .....	Absent in 25 g
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast .....	< 10 <sup>2</sup> CFU/g
Lead.....	< 2 mg/kg
Mercury.....	< 1 mg/kg
Arsenic.....	< 3 mg/kg
Cadmium .....	< 1 mg/kg

### INSTRUCTIONS FOR USE

Recommended average dosage from 10 g/hL up to 46 g/hL in case of high level contamination.

Maximum legal dosage: 46 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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