

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 colour

INGREDIENTS

- Chitosan from *Aspergillus niger*.

PRODUCT 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 ³
Dry matter	> 90%
Ash	≤ 3%
Soluble residues	≤ 5%
Total Aerobic Bacteria	< 10 ³ CFU/g
Coliform	< 10 ² CFU/g
<i>Salmonella</i>	Absent in 25 g
Moulds	< 10 ² CFU/g
Yeast	< 10 ² CFU/g
Enterobacteriaceae	< 10 CFU/g
Lead	< 1 mg/kg
Mercury	< 0,1 mg/kg
Arsenic	< 1 mg/kg
Cadmium	< 1 mg/kg
Chromium	< 10 mg/kg
Zinc	< 50 mg/kg
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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