
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.

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 of fungal origin *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.

DANSTAR FERMENT AG

Vejlevej 10

Fredericia

DK-7000 Denmark

Subsidiary of Lallemand Inc.

The information herein is based on current available data and is believed to be correct. No warranty, express or implied, is made regarding data accuracy, merchantability or hazards associated with product use. The user is responsible for determining product suitability, conditions of use and all associated hazards.

This document is valid for 3 years unless superseded or otherwise indicated.