

Specification Sheet

BACTILESS™

FOR OENOLOGICAL USE

50105-06-27: 20X500g pack in a 10 kg carton.

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour

INGREDIENT

Chitosan, Chitin-glucon

PRODUCT SPECIFICATION

Dry matter	> 90 %
Total aerobic bacteria	< 10 ³ CFU/g
Coliform	< 100 CFU/g
Moulds	< 10 ² CFU/g
Yeast	< 10 ² CFU/g
<i>Salmonella</i>	Absence in 25 g

HEAVY METALS TYPICAL ANALYSIS

Lead	< 1 mg / kg
Mercury	< 0,1 mg / kg
Arsenic	< 1 mg / kg
Cadmium	< 1 mg / kg

PREPARATION

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

DOSAGE

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

STORAGE and SHELF LIFE

Store in a dry and cool place.
Shelf life is 4 years in original sealed packaging.



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This document is valid for 3 years unless superseded or otherwise indicated.

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