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## SPECIFICATION SHEET

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# 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 <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
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 water 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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