

SPECIFICATION SHEET

BACTILESS™

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.

50105-06-27: 20x500 g sachet in a 10 kg carton

50105-10-27: 3x5 kg sachet in a 15 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 ³
Dry matter	> 90%
Ash.....	≤ 3%
Soluble residues	≤ 5%
Total Aerobic Bacteria	< 10 ³ CFU/g
Coliform.....	< 10 ² CFU/g
Salmonella	Absent in 25 g
Moulds	< 10 ² CFU/g
Yeast.....	< 10 ² CFU/g
Enterobacteriaceae.....	< 10 CFU/g
Lead	< 1 mg/kg
Zinc	< 50 mg/kg
Iron	< 100 mg/kg
Copper	< 30 mg/kg
Cadmium.....	< 1 mg/kg
Arsenic	< 1 mg/kg
Mercury	< 0,1 mg/kg
Chromium	< 10 mg/kg

INSTRUCTIONS FOR USE

Recommended average dosage from 20 g/hL up to 50 g/hL in case of high level contamination.

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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