

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.

50100-79-27: 1 kg (10 x 100 g bags) carton

PHYSICAL PROPERTIES

APPEARANCE & ODOUR

- Beige to light brown colour

INGREDIENT

Chitosan

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 No Brett Inside 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.



www.lallemmandwine.com

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