



Dal Cin Gildo spa

20863 Concorezzo (MB) - Via I° Maggio, 67 - Italy

tel. +39 039 6049477 - fax +39 039 6886150

www.dalcin.com - info@dalcin.com

rea 499659 - Reg. Imprese MI 00767140155 sede legale: 20149 Milano - Via Monte Rosa, 21

cap. soc. € 2.500.000 int. vers. - c.f./p.iva IT 00767140155

4215

CLARACEL DC

Fining product for musts with the capacity to activate the fermentation

Composition: caseinate potassium - bentonite - cellulose

Data Sheet

Revision 25.10
Date 30/06/2025

TECHNICAL SPECIFICATION

	TECHNIQUES or ANALYTICAL METHOD (*)	LIMIT VALUES (legal or internal)	MEDIUM VALUES (by Quality Control)
Physical state	DC 1.01	powder	powder
Colour	DC 1.02	cream	cream
Smell	DC 1.03	light typical	light typical
Proteins	DC 2.04	min 37%	compliant
Nitrogen	DC 2.04	min 5.8%	compliant
Moisture	DC 1.06	Max 10%	8 - 9 %
Ash	DC 1.07	Max 54%	compliant
pH susp. 5%	DC 1.05	6 - 8	7 - 8
Dispersibility	DC 1.04	good	good
Total heavy metals	ICP	Max 10 ppm	compliant
Lead (soluble)	ICP	Max 5 ppm	compliant
Total bacteria	plate count	Max 30000 / gram	compliant
Enterobacter	plate count	none on 10 grams	compliant
Yeast and Moulds	plate count	Max 10 / gram	compliant

(*) Methods available on request

CLASSIFICATIONS AND DECLARATIONS

Compliance with regulations	EU Reg. 2019/934 - Codex OIV (oenology) - Product allowed for the production of organic wine (ann. V-D EU Reg. 2021/1165)
Limitations of use	=
Minimum term of conservation	=
Safety Classification (CLP)	Not classified
ADR classification	Not classified
GMOs	It does not contain GMOs; it does not come from GMOs
Allergens	Contains milk derivatives
Products of animal origin	present
Kosher certification	Not available
Other statements	This product does not contain nanoparticles and has not been subjected to ionizing radiation. Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality)

PACKAGING AND STORAGE

Bags of 25 kg (code 4215)

Keep the product in its whole package in a cool place, away from moisture.