



**Dal Cin Gildo spa**  
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# CLARACEL VIP

4461

Fining product for musts with the capacity to activate the fermentation

Composition: plant proteins - 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 50%	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
Coliforms	plate count	none on 0.1 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 not certified as organic, but allowed for organic wine production if the organic version isn't available (annex V-D EU Reg. 2021/1165) Max dosage pure plant proteins = 100 g/hl
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	Does not contain products of the. II of the EU Reg. 1169/2011
Products of animal origin	none
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 15 kg (code 4461)

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