



Dal Cin Gildo spa
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Enodoc BM04

5426

for sparkling wines (bottle or tank re- fermentations)

Composition: active dry yeast (*Saccharomyces cerevisiae* ex p.r. bayanus)

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	granules	granules
Colour	DC 1.02	beige	beige
Smell	DC 1.03	typical	as test
Activity test (residual sugar <0,1%)	DC 7.04	Max 120'	75' - 90'
Living cells	DC 7.01	min 10 billions /g	20 - 25 billions/g
Not cerevisiae yeast	OIV	Max 100000 /g	compliant
Lactic bacteria	OIV	Max 100000 /g	compliant
Acetic bacteria	OIV	Max 10000 / g	compliant
Preservative substances	technical information	none	none
Dry matter	DC 1.06	min 92%	94 - 95 %
Moisture	DC 1.06	Max 8%	5 - 6 %
Ash	DC 1.07	Max 6%	4%
Dispersibility	DC 1.04	good	good

(*) 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)
Limitations of use	=
Minimum term of conservation	3 - 4 years
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 0.5 kg (cod. 5426)

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