



Dal Cin Gildo spa

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5420

# Enodoc FA01

for quick and safe fermentations, anytime, anyway!

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

## 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               | 22 - 26 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%                           | 5%                                 |
| Dispersibility                       | DC 1.04                             | good                             | good                               |

(\*) Methods available on request

### CLASSIFICATIONS AND DECLARATIONS

|                              |   |
|------------------------------|---|
| Compliance with regulations  | EU Reg. 2019/934 - Codex OIV (oenology)   |
| Limitations of use           | 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)  |
| Minimum term of conservation | =<br>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.<br>Quality Management System Dal Cin Gildo Spa certified according to ISO9001: 2015 (No. 1713 Certiquality) |

### PACKAGING AND STORAGE

Bags of 0.5 kg (cod. 5420)

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