



Dal Cin Gildo spa
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GRANDECO'

2870

Composition: granular (minitubes) oenological carbon

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	pellets (miniTubes)	pellets (miniTubes)
Colour	DC 1.02	black	black
Smell	DC 1.03	neutral	neutral
Moisture	DC 1.06	Max 20%	compliant
Ash	DC 1.07	Max 35%	30 - 33 %
Dispersibility	DC 1.04	very good and standard	very good and standard
Decolourizing power	DC 9.13	high and standard	Positive application test
Size	technical information	diam. 2 mm	compliant
Soluble chlorides	volumetric	Max 0.3%	compliant
Soluble zinc	ICP	Max 25 ppm	compliant
Iron (soluble)	ICP	Max 200 ppm	compliant
Lead (soluble)	ICP	Max 2 ppm	compliant
Arsenic (soluble)	ICP	Max 3 ppm	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	Carbon limit in oenology: 100 g/hl (only musts and white wines)
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	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 2 kg (code 2872)

Bags of 10 kg (code 2870)

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