



Dal Cin Gildo spa
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8084

LIFTY Fresh

Enhancer in alcoholic fermentation for all wines

Composition: plant polysaccharides - yeast polysaccharides - tannin

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	brown	brown
Smell	DC 1.03	typical	typical
Complex polysaccharides	technical information	min 20%	compliant
Stabilizing tannins	technical information	min 70 %	compliant
Wettability	DC 3.16	good	good
Ash	DC 1.07	Max 4%	compliant
Moisture	DC 1.06	Max 8%	4 - 7 %
Preservative substances	technical information	none	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)
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 2 kg (code 8085)

Bags of 10 kg (code 8084)

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