



Dal Cin Gildo spa
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LISEM GLU

5241

Preparation against the oxidative ageing, based on inactivated yeast

Composition: yeast derivative

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	light brown	light brown
Smell	DC 1.03	light typical	light typical
Moisture	DC 1.06	Max 7%	2 - 4 %
Dispersibility	DC 1.04	good	good
Arsenic	ICP	Max 3 ppm	compliant
Lead	ICP	Max 2 ppm	compliant
Preservative substances	technical information	none	none
Natural Glutathione	technical information	2 - 5 %	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	=
Minimum term of conservation	3 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 (code 5241)

Bags of 10 kg (code 5242)

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