



Dal Cin Gildo spa
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4411

PHYTOKOLL VIP

Fining agent for musts and wines based on plant proteins gluten-free

Composition: plant proteins

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	cream	cream
Smell	DC 1.03	typical	typical
Nitrogen	DC 2.04	min 13.5%	13.5 - 14 %
Proteins	DC 2.04	min 85%	85 - 90 %
Ash	DC 1.07	Max 8%	4 - 6 %
Moisture	DC 1.06	Max 12%	5 - 6 %
pH susp. 5%	DC 1.05	6 - 8	7
Dispersibility	DC 1.04	good	good
Total heavy metals	ICP	Max 10 ppm	compliant
Lead (soluble)	ICP	Max 5 ppm	compliant
Ochratoxine-A	HPLC	Max 0.5 microg/kg	compliant
Preservative substances	technical information	none	compliant
Total aerobic bacteria	plate count	Max 50000/g	compliant
Coliforms	plate count	Max100/g	compliant
Yeast and Moulds	plate count	Max 1000/g	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	Max 50 g/hl
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 0.5 kg (code 4413)

Bags of 20 kg (code 4411)

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