



Dal Cin Gildo spa

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cap. soc. € 2.500.000 int. vers. - c.f./p.iva IT 00767140155

PROTEN-100

3711

Composition: potassium caseinate for oenological use

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
Proteins	DC 2.04	min 85%	90 - 93 %
Ash	DC 1.07	Max 7%	5 - 6 %
Moisture	DC 1.06	Max 10%	8 - 9 %
pH susp. 5%	DC 1.05	6 - 8	8
Dispersibility	DC 1.04	good	good
Formaldehyde	DC 9.17	absent	compliant
Total aerobic bacteria	plate count	Max 30000 / gram	compliant
Enterobacter	plate count	none on 10 grams	compliant
Yeast and Moulds	plate count	Max 10/g	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	=
Safety Classification (CLP)	Not classified
ADR classification	Not classified
GMOs	It does not contain GMOs; it does not come from GMOs
Allergens	Contains milk derivatives
Products of animal origin	present
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 1 kg (code 3713)

Bags of 20 kg (code 3711)

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