5031

SOLOGEL

Solution of liquid gelatine for fining of juices and wines
Composition: gelatin 50% - water - sulfur dioxide (Max 0.4%)

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	thick liquid	thick liquid
Colour	DC 1.02	yellow	yellow
Smell	DC 1.03	typical	typical
Gelatine in solution	DC 1.06	min 50%	compliant
Nitrogen (on d.m.)	DC 2.04	min 15%	15 - 16 %
Ash (% on dissolved matter)	DC 1.07	Max 2%	1%
pH	DC 1.05	4 - 5	compliant
Smell cession	DC 9.11	absent	absent
Total aerobic bacteria	plate count	Max 10000 / gram	compliant
Coliforms	plate count	absent in 1 gram	compliant
BSE agents	technical information	absent	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	it contains sulphites
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

Tank of 25 kg (code 5031)

Big of 1200 kg (code 5035)

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