



Dal Cin Gildo spa
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4211

CLARASI DC

Fining and stabilizing agent for wine

Composition: potassium caseinate - bentonite - silica

Data Sheet

Revision 26.10

Date 30/06/2026

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	light typical	light typical
Proteins	DC 2.04	min 55%	compliant
Nitrogen	DC 2.04	min 7.2%	compliant
Moisture	DC 1.06	Max 12%	9 - 11 %
Ash	DC 1.07	Max 45%	compliant
pH susp. 5%	DC 1.05	7 - 8	7 - 8
Dispersibility	DC 1.04	good	good
Total heavy metals	ICP	Max 10 ppm	compliant
Lead (soluble)	ICP	Max 5 ppm	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 4213)

Bags of 25 kg (code 4211)

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