

## SPECIFICATION SHEET

# NO BRETT IN'TABS™

FOR OENOLOGICAL USE

Chitosan qualified for the elaboration of products for direct human consumption in the field of the regulated use in oenology, packaged in laminated foil.

Chitosan from *Aspergillus niger* produced in EU.

50110-A9-27: 10 tablets

50110-B1-27: 40 tablets

### PHYSICAL PROPERTIES

#### APPEARANCE

- Beige to light brown colour

#### INGREDIENTS

- Chitosan from *Aspergillus niger*, microcrystalline cellulose and potassium bicarbonate as carrier.

### CHITOSAN SPECIFICATIONS

in compliance with OIV Codex: RES. OIV-OENO 368-2009 and RES. OIV-OENO 728-2025

Residual glucans.....	> 2 % (w/w)
Viscosity 1% in HAc 1% .....	< 15 cPs
Settled density .....	≥ 0.7 g/cm <sup>3</sup>
Degree of acetylation.....	< 30%
Isotopic ratios <sup>13</sup> C/ <sup>12</sup> C and <sup>15</sup> N/ <sup>14</sup> N:	
.....	δ <sup>13</sup> C > -14.2‰ or δ <sup>13</sup> C < -24.9‰
.....	but if -25.1 ‰ ≤ δ <sup>13</sup> C ≤ -24.9‰, then δ <sup>15</sup> N > +2.7‰
Dry matter .....	> 90%
Ash.....	≤ 3%
Soluble residues .....	≤ 5%
Total Aerobic Bacteria .....	< 10 <sup>3</sup> CFU/g
Coliform.....	< 10 <sup>2</sup> CFU/g
<i>Salmonella</i> .....	Absent in 25 g
Moulds .....	< 10 <sup>3</sup> CFU/g
Yeast.....	< 10 <sup>2</sup> CFU/g
Enterobacteriaceae.....	< 10 CFU/g
Ochratoxin A .....	≤ 5 µg/kg
Lead .....	< 1 mg/kg
Mercury .....	< 0.1 mg/kg
Arsenic .....	< 1 mg/kg
Cadmium.....	< 1 mg/kg
Chromium .....	< 10 mg/kg
Zinc .....	< 50 mg/kg
Iron.....	< 100 mg/kg
Copper .....	< 30 mg/kg

### INSTRUCTIONS FOR USE

Recommended treatment dose: 2 tablets per barrel. Maximum authorized dose: 5 tablets per barrel.

Add it to must or wine. Introduce into the wine at the top of the tank and mix thoroughly the whole volume of the tank.

## STORAGE & SHELF LIFE

Store in a dry and cool place.

Shelf life: 4 years in original sealed packaging.

## CHITOSAN ORIGIN

The Chitosan presents in NO BRETT IN'TABS™ is 100% fungal origin from *Aspergillus niger* and in compliance with OIV International Oenological Codex.

It is guaranteed through 4 different characteristics:

- Three characteristics established by Resolution OIV-OENO 368-2009:
  - a content of residual glucans > at 2 %,
  - a settled density  $\geq$  at 0.7 g/cm<sup>3</sup>,
  - a viscosity in solution 1 % in acetic acid 1 % < at 15 cPs.
- One characteristic established by Resolution OIV-OENO 728-2025:
  - isotopic ratios <sup>13</sup>C/<sup>12</sup>C and <sup>15</sup>N/<sup>14</sup>N:  $\delta^{13}\text{C} > -14.2\text{‰}$  or  $\delta^{13}\text{C} < -24.9\text{‰}$  but if  $-25.1\text{‰} \leq \delta^{13}\text{C} \leq -24.9\text{‰}$ , then  $\delta^{15}\text{N} > +2.7\text{‰}$ .

These characteristics guarantee the authenticity of fungal chitosan from *Aspergillus niger* and exclude any animal origin, that is not admitted by the OIV.

As part of our commitment to quality, transparency, traceability and responsibility towards our customers and wine consumers, we can provide—upon request— a product certificate with the four characteristics listed above, confirming the fungal origin (*Aspergillus niger*) of the chitosan used in NO BRETT IN'TABS™.



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