



Product Specification LittoFresh® ChitoFlot

Description: Liquid phytoprotein and chitin glucan for fining and flotation.
Stabilised with SO₂.

Composition: Water, pea protein, chito glucan, tartaric acid, potassium
hydrogen sulphite E228 (SO₂ max. 2.5 g/kg)

| Parameter | Conforming Values | Non conforming |
|-------------------------|--------------------|---------------------------|
| Appearance | Yellowish solution | Not corresponding |
| Odour | neutral | Not corresponding |
| pH – Value | 2 – 3.0 | < 2 / > 3.0 |
| Solid matter content | 11.5 – 13.5 % | < 11.5 % / > 13.5 % |
| SO ₂ Content | 2000 – 2500 mg/l | < 2000 g/ml / > 2500 mg/l |
| <u>Microbiology</u> | | |
| Total plate count | < 1000 CFU/ml | > 1000 CFU/ml |
| Enterobacteriaceae | < 10 CFU/ml | > 10 CFU/ml |

LittoFresh® ChitoFlot is admitted for the treatment of wine and complies with the EU Regulation 2019/934.

User must check compliance with national regulations.

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