



Product Specification Erbigel® Flot

CAS – Number: 9000 – 70 – 8
Description: Special selected gelatin for flotation in grape juice
Raw material: Pigs rind + skin
Digestion process: Acidic.

Parameter	Conforming values	Non-conforming
pH – Value (5%)	4 – 6	< 4 / > 6
Isoelectric point	7 – 9	< 7 / > 9
Moisture	≤ 10 %	> 10 %
Bloomnumber	≤ 210	> 210

<u>Values for information purpose according to OIV</u>		
Ash	< 2 %	
SO ₂	< 50 ppm	
Zinc	< 50 ppm	
Copper	< 30 ppm	
Arsenic	< 1 ppm	
Lead	< 5 ppm	
Cadium	< 0,1 ppm	
Mercury	< 0,01 ppm	
Coliforms	absent in 0.1 g	
Clostridies	absent in 1.0 g	
Escherichia Coli	absent in 1.0 g	
Salmonella	absent in 25 g	
Total plate count	< 1000 CFUg	

Gelatin is admitted in the Federal Republic of Germany and in the European Union according to EU regulation 934/2019 and EU guideline 2012/12 for the treatment of wine and fruit juices. The product in its purity and composition corresponds to the OIV Resolution 13/2003.

User must check compliance with national regulations.

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