



## Product Specification

### OenoPur<sup>®</sup>

Description: Blended product to reduce surplus tannins for preventative treatment of grape juice. Casein-free.

Composition: Microcrystalline cellulose, gelatine, bentonite, PVPP.

| Parameter           | Conforming values   | Non conforming        |
|---------------------|---------------------|-----------------------|
| Appearance          | White yellow powder | Not corresponding     |
| Smell               | neutral             | Not corresponding     |
| Moisture            | < 10 %              | > 10 %                |
| pH – Value (5%)     | 5 – 8               | < 5 / > 8             |
| Bulk density        | 180 – 350 g/l       | < 180 g/l / > 350 g/l |
| <u>Microbiology</u> |                     |                       |
| Total plate count   | < 1000 cfu/ g       |                       |
| Enterobacteriaceae  | < 10 cfu/g          |                       |

Oenopur<sup>®</sup> is admitted in the European Union for the treatment of wine and complies with the EU regulation 934/2019.

User must check compliance with national regulations.

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