



## Certificate of Analysis ErbGel®

Batch-No: 2024623  
Production date: 08/2016  
Expiry date: 08/2021

Description: Food-grade gelatin for the clarification of wine and fruit juice.  
Raw material: Pigs rind + skin  
Digestion process: Acidic

### Analysis:

Bloom number	80
pH-value 5% solution	5.0
Ash	< 2 %
SO <sub>2</sub> content	< 50 mg/kg
Isoelectric point	8.4
Moisture	11.5 %

### Values for information purposes:

Zinc	≤ 50	ppm
Copper	≤ 30	ppm
Chromium	≤ 10	ppm
Lead	≤ 5	ppm
Arsenic	≤ 1	ppm
Cadmium	≤ 0.5	ppm
Mercury	≤ 0.1	ppm
H <sub>2</sub> O <sub>2</sub>	not detectable	
Urea	< 2.5 g/kg	
Coliforms:	absent in 1.0 g	
Clostridies	absent in 1.0 g	
Escherichia Coli	absent in 1.0 g	
Salmonella	absent in 25.0 g	

This product is admitted in the Federal Republic of Germany and in the European Union for the treatment of fruit juice and wine and complies in its purity with regulations presently in force and the OIV Resolution OENO 13/2003.

sgd. Felicitas Bukowski  
Manager Quality Assurance

This certificate has been printed by computer and as such is valid without a signature