

TELEFAX

07 91-97191-25

Wir begleiten
Ihre erfolgreiche
Getränkeherstellung

**SCHLIESSMANN
SCHWÄBISCH HALL**

Telefon 07 91/9 71 91-0



Last update: 1/2018

Product specification

Product: Gärquick – Fermentation starter for fruit mash
Art.-No. 5840, 5841, 5842, 5843 and 5844

Description

- Combination preparation for the fermentation of fruit mash
- Appearance: whitish-brownish powder
- Odor: typical, pleasant after dry yeast

Composition: Cellulose powder, pure dry yeast *Saccharomyces cerevisiae*, maltodextrin from potato starch, food enzyme pectinase (IUB 4.2.2.10) from *Aspergillus niger*

Average analysis

- Water content (%): <10
- Total viable cell count yeast (per g): >10⁹
- Pectinolytic activity (PLU/g): >40

Explanations

All components contained in this mixed product meet the purity requirements for processing aids, enzymes and microorganisms for the production of foodstuffs.

The Product

- does not contain any genetically modified (micro)organisms or components and is not produced with the help of genetically modified (micro)organisms. Its use in the production of foodstuffs therefore does not require any additional labelling in accordance with Regulation (EEC) 1829 and 1830/2003.
- is permitted as a processing aid for the production of "organic" foodstuffs due to the approval of the ingredients in accordance with Regulation (EC) No. 834/2007 Art. 9 or Regulation (EC) No. 889/2008 Annex VIII.
- does not contain any of the substances with allergenic effects listed in Food Information Regulation 1169/2011.

The packaging materials used in direct contact with the product comply with the requirements of EU Regulations 10/2011 and 1935/2004 on food products.

Juliane Heller

-Assistant to the Management-