
BROUWLAND



QUALITY & FOOD CERTIFICATE VINOFORM[®] KLARVIT

We hereby confirm and guarantee that the quality of the following goods meet EEC standards of quality. The goods have been manufactured from the highest quality raw materials and are fit for food processing use. They have been laboratory controlled for pureness and quality. The product is admitted as an additive under the current European legislation regarding the treatment of fruit juices and wines

Product name : VINOFORM[®] KLARVIT

Description : combined packing of 2 separate ingredients : 50 ml Gelatine & 50 ml Kieselsol

GELATINE :

Enzymatic decomposed liquid gelatine 20 %, for quick clarification of beer, wine and fruit juices, and for reduction of polyphenols, tannins and proteins.

Ingredients : Water, gelatine, all of E.C. preferential origin

Appearance : yellow transparent liquid

Customs code :

Storage conditions : to be stored in a cool (< 15°C.) and dry place, ABSOLUTELY TO BE KEPT FROM FROST ! Close immediately after usage. Once opened, the product must preferentially be kept cool and be used within a few days.

KIESELSOL

Description : Alkaline silica sol for quick clarification of beer, wine and fruit juices, and for reduction of polyphenols and proteins.

Ingredients : Water, silica sol, all of E.C. preferential origin

Appearance : white opaque liquid

Customs code :

Storage conditions : to be stored in a cool (< 15°C.) and dry place, ABSOLUTELY TO BE KEPT FROM FROST ! Close immediately after usage. Once opened, the product must preferentially be kept cool and be used within a few days.

Signed and dated : Beverlo 30-11-2010

Bart Balis, Manager

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