STABILIZERS

We declare that:
• the under mentioned product is controlled by AEB S.p.A. Quality Control Service with the use of sampling and monitoring procedures provided by the Company Quality Management System in accordance with UNI EN ISO 9001.

• Production, distribution and service activities of AEB SpA are carried out in accordance with HACCP requirements and the requirements of Reg. EC 178/2002 and its application standards (Reg. EC 852/2004, Reg. EC 853/2004, Reg. EC 854/2004) and UNI EN ISO 22000 certificate.
• Primary packaging (MOCA) is in accordance with Reg. EC 1935/2004, Reg. EU 10/2011 and subsequent amendments and additions concerning materials and objects intended to come into contact with food products.
• Labelling is in accordance with Reg. 1169/2011 concerning food information and Reg. EC 1272/2008 (CLP - Classification, labelling and packaging).
• All our products are in accordance with FAO/WHO - JECFA - FCC guidelines.

We hereby certify that our product is in accordance with:
• Codex Oenologique International.
• Reg. EU 2019/934 and subsequent amendments and additions concerning categories of wine products, oenological practices and related restrictions.
• Reg. EC 1333/2008 and subsequent amendments and additions related to food additives.
• Reg. EU 231/2012 concerning specifications of food additives.
• Reg. EC 1881/2006 concerning the maximum levels of some contaminants in food products.

Product ID: **AROMAX GAL**

Specification: Antioxidant, stabilizer EN_2300120

Parameter	u.m.	Range
Physical appearance	sensory	Light brown powder
Bulk density	g/ml	0,7 - 0,8
Titrable sulphur dioxide	%	28 - 29
Pathogens (as salmonella spp)	cfu/25 g	Absence of growth
Purity of raw materials (Codex Oenologique, additives)	Statement	conform with current regulation
Allergens*	Statement	Contains sulphites
GMO	Statement	Free (Reg. CE 1829/2003 and 1830/2003)
Biological	Statement	Compatible according to Reg. UE 203/2012
Halal	Statement	Available replacement declaration
Vegan	Statement	Suitable for vegan and vegetarian use
Ionizing radiations	Statement	conform with the directive 1999/2/CE

*Fish gelatin and isinglass do not require labelling for the clarification of wine and beer

The specification parameters are stated per lot or sample, considering the analytical data and the literature of the materials used, as part of the control system in place to maintain compliance with defined intervals.

The above data represent the result of our quality assessment. All values come up to the average of every lot.
They do not free the purchaser from his own quality check nor do they confirm that the product has certain properties or is suitable for a specific application.

Issued electronically by the Quality Control Management on : 30/01/20

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The information provided by the company in this leaflet represents the state-of-the-art of the knowledge of AEB S.p.A. and is believed to be the most accurate and reliable at date of the issue. It is referred to the specific materials mentioned and it can't be considerate valid for the same materials when these are combined with other different kind of materials or processes. These specifications can be modified without prior notification.

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