BU OENO

Emesso: RSGQ

Controllato: RSGQ

Approvato: RDD

Argentina / Australia / Brazil / Chile / France / Germany / Hungary / Italy / Portugal / South Africa / Spain / Sweden / USA

COMPLIANCE DATA SHEET

OENOLOGICAL TANNINS

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. 178/2002 and its application standards (Reg. 852/2004, Reg. 853/2004, Reg. 854/2004) and UNI EN ISO 22000 certificate.
- Primary packaging (MOCA) is in accordance with Reg. 1935/2004, Reg. 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.

Parameter

- Reg. 606/2009 concerning categories of wine products, oenological practices and related restrictions.
- Reg. 1333/2008 and subsequent amendments and additions related to food additives.
- Reg. 231/2012 concerning specifications of food additives.
- Reg. 1881/2006 concerning the maximum levels of some contaminants in food products.

ELLAGITAN BARRIQUE ROUGE Product ID:

Specification: Oenological tannins, ellagic from oak EN_1080319

It is referred to the specific

light brown powder	
< 10	
< 10	
rent regulation	
Allergen free. Reg. UE 1169/2011	
Free (Reg. CE 1829/2003 and 1830/2003)	
Suitable for vegan and vegetarian use	
Absent	
conform with the directive 1999/2/CE	
Compatible according to Reg. UE 203/2012	

Range

u.m.

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 :

08/03/19

represents the state-of-the-art of the knowledge of AEB S.p.A. and is believed tions can be modified without prior notification.

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