

ENZYMES

Hereby, we declare that the product mentioned below, is verified by the AEB S.p.A. Quality Control Unit, by Quality System Management's sampling and screening procedures, conforming to UNI EN ISO 9001:2008. Materials for food use or food contact comply to HACCP – Codex alimentarius.

For the mentioned product, the Quality Control Management confirms that it meets all the data stated in the related specification shown below. The described product is prepared and labelled conform to the current regulation, with specific reference to the oenological sector, for which the regulation mainly provides the compliance to Codex Oenologique International, by OIV (Organisation Internationale de la Vigne et du Vin), in its updated version and to EC Regulation 606/2009 and amendments.

Product ID: ENDOZYM ICE

Specification: Processing aid

EN_1200718

Parameter	u.m.	Range
Physical appearance	sensory	Brown liquid
pH	Colog H+	3,5 - 6
Heavy Metals (as lead)	mg/kg	< 30
Pathogens (as salmonella spp)	cfu/25 g	Absence of growth
Purity of raw materials (additives, processing aids)	Statement	conform with current regulation
Allergens*	Statement	Allergen free. Reg. UE 1169/2011
GMO	Statement	Conform with Reg. CE 1829/2003 and 1830/2003
Vegan	Statement	Suitable for vegan and vegetarian use
Kosher	Certificate Pareve	Available certificate Pareve

*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 : 20/07/18

AEB SpA – azienda con sistema di gestione per la qualità certificato UNI EN ISO 9001:2008 da Certiquality
AEB SpA – quality system management certified against UNI EN ISO 9001:2008 by Certiquality

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ENDOZYM_ICE_CDS_EN_1200718_OENO_EN

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 considered 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.