COMPLIANCE DATA SHEET

Rev: 00-EN Data:23.06.2015 Controllato: RSGQ Approvato: RDD **BU** Filtration

Rif: MOD_SOP_CQ_01_04

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

FILTER AID

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, labellina and packagina).
- All our products are in accordance with FAO/WHO JECFA FCC guidelines.

Emesso: RSGQ

We hereby certify that our product is in accordance with:

- 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.

Product ID: FIBROXCEL VAC

EN 2081119 Precoat Specification:

u.m.	Range
sensory	White omogeneus powder
g/ml	0,12 - 0,16
Colog H+	6 - 8
I/sm/min	200 - 240
g/ml	0,19 - 0,25
Statement	conform with current regulation
Statement	Allergen free. Reg. UE 1169/2011
Statement	Free (Reg. CE 1829/2003 and 1830/2003)
Statement	Suitable for vegan and vegetarian use
Statement	conform with the directive 1999/2/CE
Statement	Compatible according to Reg. UE 203/2012
	sensory g/ml Colog H+ I/sm/min g/ml Statement Statement Statement Statement Statement Statement Statement

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 : 08/11/19



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