

STABILIZERS

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 food and beverage industry, for which the regulatory mainly provides compliance with EC Regulation 852/2004 and with the guidelines FAO / WHO - JECFA.

Product ID: ARABINOL SB

Specification: Beer foam stabilizer

EN_0260717

Parameter	u.m.	Range
Physical appearance	sensory	White or almost white crystalline powder
Moisture	%	< 10
pH in a solution at 5%	Colog H+	4 - 6
Heavy Metals (as lead)	mg/kg	< 20
Purity of raw materials (additives, processing aids)	Statement	conform with current regulation
Allergens*	Statement	Allergen free
GMO and labelling	Statement	GMO free - conform with current regulation
Packaging (Reg.CE 1935/04 e subsequent)	Statement	conform with current regulation
Ionizing radiations	Statement	Product not subject to ionizing radiations
Kosher, Halal, Organic	Statement	Not available

*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 : 26/07/17