## **COMPLIANCE DATA SHEET**

Rif: MOD SOP CQ 01 04 Rev: 00-EN Data:23.06.2015

Approvato: RDD BU Food

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

**DEFOAMER** 

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
- 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.

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: **BATFOAM 858** 

EN 2040219 Specification: Silicones

Parameter	u.m.	Range
Physical appearance	sensory	White viscous liquid
Bulk density	g/ml	0,95 - 1,05
pH in a solution 1%	Colog H+	6 - 7
Purity of raw materials (detergents)	Statement	conform with current regulation
Suitability for the HACCP scheme	Conformity	For surface treatment, subject to rinse
Allergens*	Statement	Not applicable (cleaner, subject to rinse)
Kosher, Halal, Organic	Statement	Not available

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 : 04/02/19

<sup>\*</sup>Fish gelatin and isinglass do not require labelling for the clarification of wine and beer