MPROVEMENT THROUGH BIOTECHNOLOGY	COMPLIANCE DATA SHEET			Rif: MOD_SOP_CQ_01_04 Rev: 00-EN Data:23.06.2015
	Emesso: RSGQ	Controllato: RSGQ	Approvato: RDD	BU OENO
Argentina / Aust	ralia / Brazil / Chile / Chin	a / France / Germany / Hungary	/ Italy / Portugal / South /	Africa / Spain/ USA
		CLARIFIERS		
We declare that:				
• the under mentioned prod	,			
procedures provided by the	Company Quality Man	agement System in accordo	nce with UNI EN ISO 9	9001.
• Production, distribution ar	•			•
regulations that are part of EN ISO 22000 certified.	the hygiene pack (inclu	iding Reg. (EC) No 178/200	2, Reg. (EC) 852/2004,	Reg. (EC) 853/2004) and UNI
• Primary packaging (MOCA	,	5 , , 5	,	quent amendments and
additions concerning materi • Labelling is in accordance	,			08 (CIP - Classification
labelling and packaging).	<i>with Key</i> . 1105/2011 (oncerning jood injormation	r unu neg. Le 1272/20	ob (cer classification,
• All our products are in acc	ordance with FAO/WH	O - JECFA - FCC guidelines.		
We hereby certify that, whe	n applicable, our prod	uct is in accordance with:		
Codex Oenologique Intern	ational.			
• Reg. EU 2019/934 and sub and related restrictions.	sequent amendments	and additions concerning c	ategories of wine proa	lucts, oenological practices
• Reg. EC 1333/2008 and su	bsequent amendment	s and additions related to fo	ood additives.	
• Reg. EU 231/2012 concerr	• • • • • • •			
• Reg. UE 2023/915 concerr	•	ls of some contaminants in	food products.	
Where applicable, they com	,			
• Reg. EC 1332/2008 and su	bsequent amendment	s and additions related to fo	ood enzymes.	

Product ID: CARBOSIL

Specification: act	ivated charbon			EN 4040924
Specification. act				EN_4040924
Parameter		u.m.	Range	
Physical appearance		sensory	Black slightly viscous liquid	
Bulk density		g/ml	1,15 - 1,25	
pH in a solution 1%		Colog H+	7 - 8	
Dry matter		%	49 - 51	
Heavy Metals (as lead)		mg/kg	< 20	
Pathogens (as salmonella sp	(qq	cfu/25 g	Absence of growth	

Purity of raw materials (Codex Oenologique)	Statement	conform with current regulation
Allergens*	Statement	Allergen free. Reg. UE 1169/2011
GMO	Statement	Free (Reg. CE 1829/2003 and 1830/2003)
Biological	Statement	Compatible according to Reg. UE 2021/1165
Vegan	Statement	Suitable for vegan and vegetarian use
Halal	Statement	Available replacement declaration
Ionizing radiations	Statement	Product not subject to ionizing radiations
Nanomaterials	Statement	Conform with Reg.UE 1169/2011 Art.2

*In case of presence of fish gelatin and isinglass: these components are exempt from the obligation of labeling, 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 :

AEB SpA – azienda con sistema di gestione per la qualità certificato UNI EN ISO 9001:2015 da Certiquality AEB SpA – quality system management certified against UNI EN ISO 9001:2015 by Certiquality

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04/09/24

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The information provided by the company in this leaflet represents the state of the art of processes. These specifications can be modified without prior notification.