**COMPLIANCE DATA SHEET** Rev: 00-EN Data:23.06.2015 BU OENO Controllato: RSGO

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

## OENOLOGICAL TANNINS

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. EC 178/2002 and its application standards (Reg. EC 852/2004, Reg. EC 853/2004, Reg. EC 854/2004) and UNI EN ISO 22000 certificate.
- Primary packaging (MOCA) is in accordance with Reg. EC 1935/2004, Reg. EU 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.

We hereby certify that our product is in accordance with:

- Codex Oenologique International.
- Reg. EU 2019/934 and subsequent amendments and additions concerning categories of wine products, oenological practices and related restrictions.

u.m.

sensory

sensory

Range

Brown liquid

Not astringent, sweet

- Reg. EC 1333/2008 and subsequent amendments and additions related to food additives.
- Rea. EU 231/2012 concerning specifications of food additives.
- Reg. EC 1881/2006 concerning the maximum levels of some contaminants in food products.

Where applicable, they comply with:

• Reg. EC 1332/2008 and subsequent amendments and additions related to food enzymes.

Product ID: **EB GOUD-RON** 

Parameter

Sensory profile

Physical appearance

Specification: Oenological tannins, ellagic from oak EN 3140122

Rif: MOD\_SOP\_CQ\_01\_04

Bulk density	g/ml	1,1 - 1,2
pH	Colog H+	3 - 4
Dry matter	%	36 - 38
Pathogens (as salmonella spp)	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)
Halal	Statement	Available replacement declaration
lonizing radiations	Statement	Product not subject to ionizing radiations
Nanomaterials	Statement	Conform with Reg.UE 1169/2011 Art.2
Palm oil	Statement	Absent
Vegan	Statement	Suitable for vegan and vegetarian use
Biological	Statement	Compatible according to Reg. UE 2021/1165
NOP	Statement	Compatible according to Reg. NOP

\*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 ap

Issued electronically by the Quality Control Management on :

14/01/22

