

ENZYMES

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 oenological sector, for which the regulation mainly provides the compliance to Codex Oenologique International, by OIV (Organisation Internationale de la Vigne et du Vin), in its updated version and to EC Regulation 606/2009 and amendments.

Product ID: ENDOZYM ACTIVE SUPER

Specification: Clarifying agent

EN_0180416

Parameter	u.m.	Range
Physical appearance	sensory	Brown liquid
pH	Colog H+	3,5 - 6
Heavy Metals (as lead)	mg/kg	< 30
Pathogens (as salmonella spp)	cfu/25 g	Absence of growth
Purity of raw materials (detergents)	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

*Product handled in a factory that also uses derivatives from: fish, milk, eggs, mustard, sulphur dioxide

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 : 18/04/16