

## YEAST

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:**        **FERMOL PULKERRIMA SELECT**

**Specification:**    Active dry yeast (ADY) EN\_0131016

| Parameter                                   | u.m.      | Range                                      |
|---|-----------|--|
| Physical appearance                         | sensory   | Beige granules                             |
| Moisture                                    | %         | < 8  |
| pH in a solution at 5%                      | Colog H+  | 4 - 6                                      |
| Heavy Metals (as lead)                      | mg/kg     | < 10                                       |
| Lactic bacteria                             | cfu/ml    | < 10 <sup>5</sup>                          |
| Live cells                                  | cfu/g     | > 10 x 10 <sup>9</sup>                     |
| Purity of raw materials (Codex Oenologique) | 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                               | Statement | Not available                              |

\*Product handled in a factory that also uses derivatives from: fish, milk, eggs, mustard, sulphur dioxide;  
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 : 13/10/16

AEB SpA – azienda con sistema di gestione per la qualità certificato UNI EN ISO 9001:2008 da Certiquality  
AEB SpA – quality system management certified against UNI EN ISO 9001:2008 by Certiquality

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FERMOL\_PULKERRIMA\_SELECT\_CDS\_EN\_0131016\_OENO\_EN

The information provided by the company in this leaflet represents the state-of-the-art of the knowledge of AEB S.p.A. and is believed to be the most accurate and reliable at date of the issue. It is referred to the specific materials mentioned and it can't be considered valid for the same materials when these are combined with other different kind of materials or processes. These specifications can be modified without prior notification.