COMPLIANCE DATA SHEET

Rif: MOD_SOP_CQ_01_04 Rev: 00-EN Data:23.06.2015

BU OENO

Emesso: RSGQ Controllato: RSGQ Approvato: RDD

 $Argentina \ / \ Australia \ / \ Brazil \ / \ Chile \ / \ China \ / \ France \ / \ Germany \ / \ Hungary \ / \ Italy \ / \ Portugal \ / \ South \ Africa \ / \ Spain \ / \ USA$

FERMENTATION NUTRIENTS & ADJUSTERS

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 regulations that are part of the hygiene pack (including Reg. (EC) No 178/2002, Reg. (EC) 852/2004, Reg. (EC) 853/2004) and UNI EN ISO 22000 certified.
- 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, when applicable, 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.
- Reg. EC 1333/2008 and subsequent amendments and additions related to food additives.
- ullet Reg. EU 231/2012 concerning specifications of food additives.
- Reg. UE 2023/915 concerning the maximum levels of some contaminants in food products.

Where applicable, they comply with:

Parameter

Bulk density

NOP

Ionizing radiations

Physical appearance

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

Product ID: FERMOPLUS Albariño

Specification: Organic EN_0290425

Range

0,45 - 0,55

Light brown fine powder with crystals

Compatible according to Reg. NOP

Product not subject to ionizing radiations

u.m.

g/ml

sensory

| Moisture | % | < 7 |
|---|-----------|---|
| pH in a solution at 5% | Colog H+ | 5,5 - 6,5 |
| 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) |
| Vegan | Statement | Suitable for vegan and vegetarian use |
| Halal | Statement | Available replacement declaration |
| Biological | Statement | Compatible according to Reg. UE 2021/1165 |

Statement

Statement

*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 :

29/04/25

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