

COMPLIANCE DATA SHEET

Controllato: RSGQ

Rif: MOD_SOP_CQ_01_04 Rev: 00-FN

Data:23.06.2015

BU OENO #1/1

issue. It is referred to the specific materials mentioned and it c an't be considerate valid for

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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 I als when these are combined with other different kind of materials or processes. These specifications can be modified without I

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

FERMENTATION NUTRIENTS & ADJUSTERS

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: FERMOPLUS PROSECCO

Organic EN_0040718 Specification:

Parameter	u.m.	Range
Physical appearance	sensory	Light brown fine powder with crystals
Bulk density	g/ml	0,4 - 0,5
pH in a solution at 5%	Colog H+	5 - 6
Heavy Metals (as lead)	mg/kg	< 10
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
Kosher, Halal, Organic	Statement	Not available
Packaging (Reg.CE 1935/04 e subsequent)	Statement	Not available

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 :

04/07/18



^{*}Fish gelatin and isinglass do not require labelling for the clarification of wine and beer