

COMPLIANCE DATA SHEET

Rif: MOD_SOP_CQ_01_04 Rev: 00-FN

Data:23.06.2015

Approvato: RDD

BU OENO #1/1

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

OENOLOGICAL TANNINS

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: FERMOTAN CB

Oenological tannins, proanthocyanidinic from grape seed Specification:

Emesso: RSGO

EN_0170518

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 considerate valid for als when these are combined with other different kind of materials or processes. These specifications can be modified without prior notification.

Parameter	u.m.	Range
Physical appearance	sensory	Brown powder
Bulk density	g/ml	0,46 - 0,56
pH in a solution at 5%	Colog H+	4 - 5
Moisture	%	< 10
Purity of raw materials (Codex Oenologique)	Statement	conform with current regulation
Allergens*	Statement	Allergen free. Reg. UE 1169/2011
Packaging	Statement	Conform with Reg. CE 10/2011 and 1934/2004
Biological	Statement	Compatible according to Reg. UE 203/2012
Kosher, Halal	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 :

17/05/18



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