

## FILTER AID

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 requirements of Reg. 178/2002 and its application standards (Reg. 852/2004, Reg. 853/2004, Reg. 854/2004) and UNI EN ISO 22000 certificate.
- Primary packaging (MOCA) is in accordance with Reg. 1935/2004, Reg. 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 our product is in accordance with:

- Reg. 1333/2008 and subsequent amendments and additions related to food additives.
- Reg. 231/2012 concerning specifications of food additives.
- Reg. 1881/2006 concerning the maximum levels of some contaminants in food products.

**Product ID:** FIBROXCEL 30

**Specification:** Precoat

EN\_3081119

| Parameter                                   | u.m.               | Range                                    |
|---------------------------------------------|--------------------|------------------------------------------|
| Physical appearance                         | sensory            | White omogeneous powder                  |
| Bulk density                                | g/ml               | 0,12 - 0,14                              |
| pH in a solution 10%                        | Colog H+           | 5,5 - 6,5                                |
| Permeability                                | l/sm/min           | 63 - 80                                  |
| Wet specific gravity                        | g/ml               | 0,24 - 0,26                              |
| 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    |
| Ionizing radiations                         | Statement          | conform with the directive 1999/2/CE     |
| Kosher                                      | Certificate Pareve | 39032-1                                  |
| Biological                                  | Statement          | Compatible according to Reg. UE 203/2012 |

\*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 : 08/11/19

AEB SpA – azienda con sistema di gestione per la qualità certificato UNI EN ISO 9001:2015 da Certiquality  
 AEB SpA – quality system management certified against UNI EN ISO 9001:2015 by Certiquality

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