

FILTER AID

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 food and beverage industry, for which the regulatory mainly provides compliance with EC Regulation 852/2004 and with the guidelines FAO / WHO - JECFA.

Product ID: FIBROXCEL VAC

Specification: Precoat

EN_0180416

Parameter	u.m.	Range
Physical appearance	sensory	White to grey powder
Bulk density	g/ml	0,15 - 0,25
pH in a solution 10%	Colog H+	6,5 - 7,5
Permeability	l/sm/min	210 - 230
Pathogens (as salmonella spp)	cfu/25 g	Absence of growth
Purity of raw materials (Codex Oenologique)	Statement	conform with current regulation
Allergens*	Statement	Not present
Packaging (Reg.CE 1935/04 e subsequent)	Statement	conform with current regulation
Ionizing radiations	Statement	Product not subject to ionizing radiations
Kosher, Halal, Organic	Statement	Not available

*Product handled in a factory that also uses derivatives from: fish, milk, eggs, mustard, sulphur dioxide

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 : 18/04/16