AEB		COMPLIANCE DATA	Rif: MOD_SOP_CQ_01_04 Rev: 00-EN Data:23.06.2015	
OVEMENT THROUGH BIOTECHNOLOGY	Emesso: RSG	Q Controllato: RSGQ	Approvato: RDD	BU OENO
Argentina	/ Australia / Brazil / Chile	/ China / France / Germany / Hun	gary / Italy / Portugal / So	uth Africa / Spain/ USA
		ENZYMES		
We declare that:		hu AFR C = A Quality Control	Consistentials the second	formation and monitorian
		by AEB S.p.A. Quality Control y Management System in acc		
procedures provided by	the company quant	y management system in acc		50 5001.
Production distributi	on and service activit	ies of AEB SpA are carried out	in accordance with H/	ACCP requirements and the
		• •		ACCP requirements and the 204, Reg. (EC) 853/2004) and UNI
EN ISO 22000 certified.		,	,	,,,,,
• Primary packaging (I	лОСА) is in accordand	e with Reg. EC 1935/2004, Re	eg. EU 10/2011 and sul	bsequent amendments and
additions concerning n	naterials and objects i	ntended to come into contact	with food products.	
<ul> <li>Labelling is in accord labelling and packagin</li> </ul>	• ·	2011 concerning food informa	ation and Reg. EC 1272	2/2008 (CLP - Classification,
• All our products are i	n accordance with FA	O/WHO - JECFA - FCC guidelin	ies.	
We hereby certify that,	. when applicable, ou	r product is in accordance with	h:	
• Codex Oenologique I	nternational.			
• Reg. EU 2019/934 an and related restrictions		ments and additions concerni	ng categories of wine p	products, oenological practices
		ments and additions related	to food additives.	
• Reg. EU 231/2012 co	ncerning specification	ns of food additives.		
• Reg. UE 2023/915 co	ncerning the maximu	m levels of some contaminant	ts in food products.	
Where applicable, they				
• Reg. EC 1332/2008 a	nd subsequent amend	Iments and additions related	to food enzymes.	
Product ID:		UTO		
Specification:	Processing aid			EN_0040524
Parameter		u.m.	Range	
Physical appearance		sensory	Brown liquid	
pH		Colog H+	4,5 - 5,5	
Bulk density		g/ml	0,95 - 1,30	
Heavy Metals (as lead)		mg/kg	< 30	
		cfu/25 g	Absence of growth	

Parameter	u.m.	Range	
Physical appearance	sensory	Brown liquid	
pH	Colog H+	4,5 - 5,5	
Bulk density	g/ml	0,95 - 1,30	
Heavy Metals (as lead)	mg/kg	< 30	
Pathogens (as salmonella spp)	cfu/25 g	Absence of growth	

Purity of raw materials (detergents)	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	Product not subject to ionizing radiations

Ionizing radiations	Statement	Product not subjec	t to ionizing radia	ations
*In case of presence of fish gelatin and isingla	ss: these components are exempt from	the obligation of labeling	g, for the clarifica	tion of wine and beer
The specification parameters are stated per lot control system in place to maintain compliance		ata and the literature of	the materials use	ed, as part of the
The above data represent the result of our quality a They do not free the purchaser from his own quality			suitable for a speci	fic application.
Issued electronically by th	e Quality Control Manage	ement on :	04/05/24	AEB 5. P.A. Via Ariol, 104 - Sean Polo 25134 BRESCIA Parti, IV.A.I 94915140967
AEB SpA – azienda con sistema di gestione per la q AEB SpA – quality system management certified ag				parti liviAil
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