	С	OMPLIANCE DATA SH	Rif: MOD_SOP_CQ_01_04 Rev: 00-EN Data:23.06.2015	
IMPROVEMENT THROUGH BIOTECHNOLOGY	Emesso: RSGQ	Controllato: RSGQ	Approvato: RDD	BU OENO

Argentina / Australia / Brazil / Chile / China / France / Germany / Hungary / Italy / Portugal / South Africa / Spain/ USA

## YEAST

We declare that: • the under mentioned product is controlled by AEB S.p.A. Quality Control Service with the use of sampling and mon procedures provided by the Company Quality Management System in accordance with UNI EN ISO 9001.	itoring
• Production, distribution and service activities of AEB SpA are carried out in accordance with HACCP requirements or regulations that are part of the hygiene pack (including Reg. (EC) No 178/2002, Reg. (EC) 852/2004, Reg. (EC) 853/2 ISO 22000 certified.	
• Primary packaging (MOCA) is in accordance with Reg. EC 1935/2004, Reg. EU 10/2011 and subsequent amendment concerning materials and objects intended to come into contact with food products.	nts and additions
• Labelling is in accordance with Reg. 1169/2011 concerning food information and Reg. EC 1272/2008 (CLP - Classifi and packaging).	cation, labelling
• All our products are in accordance with FAO/WHO - JECFA - FCC guidelines.	
We hereby certify that, when applicable, our product is in accordance with: • Codex Oenologique International.	

• Reg. EU 2019/934 and subsequent amendments and additions concerning categories of wine products, oenological practices and related restrictions.

• Reg. EC 1333/2008 and subsequent amendments and additions related to food additives.

• Reg. EU 231/2012 concerning specifications of food additives.

• Reg. UE 2023/915 concerning the maximum levels of some contaminants in food products.

Where applicable, they comply with:

• Reg. EC 1332/2008 and subsequent amendments and additions related to food enzymes.

## Product ID: FERMOL VARIETAL ESTER

Specification: rose wines-white wines

EN\_1310724

Parameter	u.m.	Range	
Physical appearance	sensory	Beige granules	
Moisture	%	< 8	
pH in a solution at 5%	Colog H+	4 - 6	
Heavy Metals (as lead)	mg/kg	< 10	
Lactic bacteria	cfu/ml	< 10^3	
Live cells	cfu/g	> 10 x 10^9	
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	
GMO	Statement	Free (Reg. CE 1829/2003 and 1830/2003)	
Vegan	Statement	Suitable for vegan and vegetarian use	
Halal	Statement	Available replacement declaration	
MOSH MOAH	Statement	Absent/Conform with Reg. UE 2017/84	
Biological	Statement	Compatible according to Reg. UE 2021/1165	
NOP	Statement	Compatible according to Reg. NOP	

Palm oil	Statement	Palm Oil Free	
Ionizing radiations	Statement	Product not subject to ionizing radiations	
Nanomaterials	Statement	Conform with Reg.UE 1169/2011 Art.2	
Kosher	Statement	Available certificate Pareve	

\*In case of presence of fish gelatin and isinglass: these components are exempt from the obligation of labeling, 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 :



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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The information provided by the company in this leaflet I specifications can be modified without prior notification.