

Declaration for Chitosan and Chitin-Glucan for oenological use.

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Food Ingredient Fit for Human Consumption

We hereby confirm that the products are safe for their intended use. All raw materials/ ingredients and processing aids used in the manufacturing of aforementioned products are suitable food-grade materials and are used in accordance with applicable food regulations and/or are permitted for use in food.

Food Safety

These products have been processed in a manner consistent with current Good Manufacturing Practices and HACCP. Practices include traceability, non-conformance, and recall. The facilities have written, implemented, recorded, and reviewed plans for manufacturing, processing, packaging, and holding food items. Additionally each production and storage facility has a plan specific to their building to address facility security and food security.

Food Allergens

The product(s) sold have been produced without the foods or their derivatives that account for the majority of human food allergic reactions as listed in EU Reg. 1169/2011 as amended.

These products are considered free of the following:

- Cereals containing GLUTEN and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soy and products thereof
- Milk (including lactose) and products thereof
- Tree Nuts and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Lupine and products thereof
- Molluscs and product thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂

OIV (Organisation Internationale de la Vigne et du Vin)

The products we market for use in oenology are listed in the OIV Code as allowed in wine production. These products are in conformance with the current oenological OIV Codex regulations.

European regulation

European regulation 606/2009 laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions allows the aforementioned products in oenological practices and processes.

Food Additives

No food additives, no preservatives or colourings have been used in the manufacturing processes of the aforementioned products.

Food Contact Packaging

We hereby confirm that the packaging materials of these products are suitable for the packaging of food. The product contact packaging conforms to the following regulations with EC 1935/2004, EC 2023/2006, EC 1895/2005 and EU 10/2011 as amended.

Furthermore, these substances are not used in the production of micro-organisms or in the manufacture of ingredients used in the final products.

Genetic Modification

According to our knowledge, the microorganisms are as they were found in nature and have not been modified through genetic engineering. They have been rigorously checked and analyzed for identity and purity. Based on our suppliers' declarations, the raw materials used in the production process do not contain GMO. The aforementioned products are not derived from genetically modified organisms and no genetically modified organism is used for the manufacturing process.

In these conditions, the aforementioned products do not contain GMO.

Nano-material

The aforementioned products have not been produced with the use of nanotechnology. Based on EC Recommendation and on the Definition of Nanomaterials (2011/696/EU), we do not expect these products to be classified as a nanomaterial.

Radioactivity and Ionization

The aforementioned products have not been ionized or irradiated and do not contain any ionized or irradiated components.

Use of Sewage Sludge

Sewage sludge has not been used in the production of the aforementioned products.

Growth on Petrochemical Substrate

The aforementioned products have not been grown on petrochemical substrate or sulphate waste liquor.

Ingredients of Animal Origin

The aforementioned products are not made with ingredients from animal origin. The production process does not include materials from animal origin. The product is not expected to come into contact with animals or animal-derived products during manufacturing, processing, storage or transport. These products are therefore free of any risk from BSE (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy).

Antibiotics

No antibiotics are used in the aforementioned products manufacturing process.

Dioxins and PCB

There is no limit requirement for these products or their ingredients on dioxin levels under Commission Regulation (EC) No 1881/2006 "Setting maximum levels for certain contaminants in foodstuffs" section 5.

Although, the products have not been tested for dioxin and PCB content, there are not expected to be present in significant amount.

Heavy Metals

The aforementioned products are produced from ingredients that are not considered as a risk of Heavy metal content. The production processes themselves do not bring any risk of introducing heavy metals in these products. The products are in compliance with the OIV Codex.

LALLEMAND OENOLOGY

Hazardous Substances

These products are not listed on the EU REACH CMR (Carcinogenic, Mutagenic or toxic to Reproduction) and SVHC (Substances of Very High Concern), the US NTP (National Toxicology Program), and the WHO IARC monographs. The use of the aforementioned products does not represent a risk of exposure to the substances listed on California Proposition 65.

Solvents

No solvents have been used in the aforementioned products production process or in the ingredients used in the production process.



Charlotte Nielsen

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This document is valid for 3 years from date of issue. Changes in production or legislation will result in document updates.

The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.