GROUPE SOFRALAB

**- CERTIFICATE RELATING TO RULES FOR PRODUCTION AND PLACING ON THE MARKET OF OENOFRANCE OENOLOGICAL PRODUCTS –**

## ✓ FOOD CONTACT - OENOLOGY

This document certifies that SAS SOFRALAB, which is responsible for the production and/or placing on the market of oenological products of the aforementioned brand, is a company whose quality system has been certified ISO 22000 since 2009 (certificate available at www.oenofrance.com).

Consequently, SOFRALAB complies with EC regulations N°178/2002 on food safety, N°852/2004 on hygiene of foodstuffs and N°853/2004 on hygiene of food of animal origin.

Consequently, SOFRALAB regularly performs upstream and downstream traceability tests. At least one test is performed each year by the certifying organism.

SOFRALAB's health approval number is : FR 51-413-009 CE.

Within this framework, SOFRALAB applies HACCP principles.

SOFRALAB makes every effort to ensure that :

- oenological products marketed under this brand comply with regulations EU N°2019/934 as well as all modifications,
- packaging complies with EC N°1935/2004 and EU N°10/2011 and amendments. In particular, we have declarations by our suppliers regarding the non-use of bisphenol A and phthalates.

Consequently, these products are suitable for use in wine production subject to restrictions due to local regulations.

## ✓ ABSENCE OF GMOs

SOFRALAB certifies that, on the basis of the certificates provided by its suppliers, the oenological products marketed under the aforementioned brand are not genetically modified organisms, are not derived from and do not contain genetically modified organisms.

They are not concerned by regulations EC N°1829/2003 and N°1830/2003.

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## ✓ NON-IONISATION

SOFRALAB certifies that the oenological products marketed under the aforementioned brand have not been treated with ionising radiation.

## ✓ NANOMATERIALS

In accordance with EU Regulation N°1169/2011, SOFRALAB has acknowledged the obligation to indicate the inclusion of ingredients in the form of manufactured nanomaterials in its oenological products. According to data from its suppliers and the technologies implemented, SOFRALAB's oenological products do not contain ingredients in the form of manufactured nanomaterials with the exception of Oenogel 30 and Perfecta.

## ✓ ADULTERATION / AUTHENTICITY

SOFRALAB implements procedures to prevent the false authenticity, adulteration of the raw materials procured to manufacture its oenological products. These procedures are based on knowledge of the raw materials and the suppliers, most of whom are long-standing. Within this framework, SOFRALAB conducts procurement specifications for each order, supplier visits and audits, and specific controls.

## ✓ ALLERGENS

In accordance with Appendix II of EU Regulation N°1169/2011 regarding allergen content, SOFRALAB reports manufacturing oenological products containing ingredients considered to be allergens. The allergens used are as follows:

- **Eggs and egg derivatives (egg white)**
- **Milk and milk derivatives (casein)**
- **Sulphurous anhydride and sulfites in concentrations above 10mg/kg or 10mg/L**
- **Fish and fish derivatives**

In accordance with EU Regulation N°33/2019, labelling is compulsory in oenology exclusively for sulphurous anhydride, and egg and milk derivatives.

Other types of allergens listed in Appendix II of EU Regulation N°1169/2011 are not contained in products supplied by SOFRALAB.



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We have established storage and cleaning procedures that enable us to avoid any cross contamination between materials.

Analyses conducted on our products have permitted us to validate the effectiveness of our procedures.

SOFRALAB invites its clients to consult the list of products containing allergens, entitled "Allergen Report", on the website www.oenofrance.com.

## ✓ REACH

In order to avoid creating problems of market availability, SOFRALAB has carried out a study of regulation N°1907/2006 and its amendments. The chemical products used by SOFRALAB in making its oenological products are not banned for production or import in Europe.

SOFRALAB has implemented specific monitoring of any changes to this regulation.

## ✓ ORGANIC WINES

With the aim of simplifying its clients' organic audits, SOFRALAB has entrusted the organisation Ecocert with checking and publishing those oenological products that may be allowed in organic wines according to European regulations EC N°889/2008 and EU N°2018/848 and US NOP regulations.

The list may be consulted on their website and via the link at www.oenofrance.com.

The products published on this website may be of:

- biological origin,
- non-biological origin but approved for the production of organic wines.
  In the latter case, SOFRALAB certifies that it has no organic equivalent.

For any product not on the list please contact SOFRALAB services **before** using.

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## ✓ OENOPPIA CHARTER – FIVS

SOFRALAB joins the European Union Oenoppia, a group of manufacturers of oenological products. Oenoppia has developed with the FIVS a "Guidelines - For purchasing & due diligence" agreement which guarantees the optimal quality of the products put on the market by its members. SOFRALAB applies the requirements of this document for these customers.

Magenta, 01/2023

Sophie GORNARD
QHSE Manager

*This certificate is based on our current state of knowledge on the date indicated. It is updated as soon as any new information is available and where its inclusion in this certificate may be of help to our customers. The online document at our website* www.oenofrance.com *is always up-to-date.*



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