

San Pietro in Cariano, 15/03/2016

OBJECT: DECLARATION OF CONFORMITY

With the following certificate ENOLOGICA VASON S.p.A. declares that it operates in compliance with the obligations imposed by the EC regulations nr. 852/04 and nr. 178/02.

We hereby confirm that all the adjuvants and activators for oenological purpose, which are made and/or traded by ENOLOGICA VASON S.p.A., are in accordance with all the chemical, physical and hygienic features, which are obligatory for food and oenological products.

The analytical parameters are established by Italian food regulations in force, Codex Oenologique, which are completely in accordance with Reg. 231/12 EC, Reg. 1234/07 EC, 2009/491 EC and Reg. 2009/606 EC following amendments.

Besides ENOLOGICA VASON S.p.A. carries out further chemical-physical researches, in order to highlight the distinctive oenological features, in this way the clients are assured not only about the total health security but also about the technical efficacy of products.

We hereby inform you that ENOLOGICA VASON S.p.A. has implemented a Quality Management System, which fulfils the requirements of standard UNI EN ISO 9001:2008.

Besides ENOLOGICA VASON S.p.A. has obtained in 2009 the certification UNI EN ISO 14064-1:2012.

For further information do not hesitate to contact us.

Best Regards

ENOLOGICA VASON S.p.A.
ENOLOGICA VASON S.P.A.
Via Nassar n. 37
37029 S. PIETRO IN CARIANO (VR)
☎ 045-6859017 - Fax 045-7725188
Partita I.V.A.: 0135117 023 6

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Re: No GMOs

DECLARATION

All products sold by ENOLOGICA VASON S.p.A. and purchased by your company do NOT contain genetically modified DNA (GMO-DNA) in accordance with reg. (CE) 1829/2003 and 1830/2003

Production processes used (synthesis, fermentation, extraction, etc) and materials used (substrates, micro-organisms, etc) do not use or include GMO-DNA at any stage.

Should this situation change in the future, we will notify you immediately.

All products have been produced and tested in conformity with national and international regulations.

Sincerely,

Enologica Vason S.p.A.

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**DECLARATION ABOUT ALLERGENIC CHARACTER OF OUR
OENOLOGICAL PRODUCTS**

In accordance with the attachment II modified by the Reg. n.1169/2011 EC, which concerns the allergens content, ENOLOGICA VASON declares that the oenological products reported in the below chart contain ingredients considered as allergens in oenology.

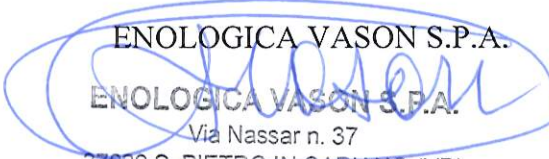
Allergen indicated in the regulation	VASON oenological products	Element considered as allergenic
Eggs and egg-based products	Albuclar Premium, Albuclar SG, Clarito Mild SG, Bactozym SG	Egg white
Milk and milk-based products	Clarito Spray Dry	Caseins and potassium caseinate
Sulphurous anhydride and sulphites in concentration higher than 10 mg/kg or 10mg/L expressed as SO ₂	Potassium Metabisulphite, Solfitan 40% - 63%, Flavour Save, Sorboxan, Tan Fruir Blanc – Rouge, V Antiox, Clarito Mild SG, Premium gel grado 2-3, Gelaxina Fluid Pig skin, Gelaxina Ato, Gelatina lamine ORO, Araban, Araban Super, EV Gum, Easy tab, Esseodue Tab, Esseodue Barrique, MPL, V CMC L, Solfo K L	Sulphurous anhydride and sulphites

In oenology Premium fish (fish gelatine) is not to be considered as allergens, used as clarifying agent (see n.1169/2011 EC).

We declare that in our factory there are and are reprocessed-packaged only the allergenic elements listed above and there is no other element of the attachment II.

We declare moreover that Enologica Vason prepared a procedure both for the machines production and washing which is followed carefully; the purpose of such plan is to avoid crossed contaminations.

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