



LAFFORT

l'œnologie par nature

ALLERGENS CERTIFICATE

(with reference to the attached list to Regulation (EU) No 1169/2011)

List of LAFFORT Oenological products which may contain allergens

Allergen	Substance concerned	Oenological products
Eggs Egg-based products	ALBUCOLL® OVOCLARYL BACTICONTROL® LYSOZYM	Egg white
Milk and dairy products (lactose included)	ARGILACT® CASEINE SOLUBLE (SOLUBLE CASEINE) PROTEOLAC CASEI PLUS POLYLACT®	Caseinate Acid casein

Some oenological products containing sulphurous anhydride, sulphites and/or preparations by containing in doses superior to 10 mg/kg are indicated on the list of the allergenic products (cf. board below). However doses brought to wines are very lower than those who are present in the wine in the normal working conditions. These products do not thus appear in the list above.

We certify that all the LAFFORT products, not listed in this certificate, are free of allergens (composition and crossed contamination). This certificate is valid on 1 year as from its date of issue.

Bordeaux on : 03/09/2020

Elixabet CAPOT
Quality Department

Remarks:

- The aforementioned products are all clarifying agents used to flocculate in wine and are removed through racking and/or filtration.
- Ichtyocolle, Clarifiant VB and Polymust Press made with Ichtyocolle** are considered as allergenic foodstuff by Canada and Brazil (but not by the European regulation) because of the powder fish fining they contain.
- The Canadian regulation apply only to the part of the ingredient or component that is responsible for the adverse reaction (e.g. the protein fraction). These products would not be subjected to labelling if the analysis made on the treated wine (filtered) would show that there does not remain proteinic fraction of fish responsible for the allergy.



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l'œnologie par nature

Therefore, in most cases of allergen-derived fining agent use, the new labelling regulations for priority allergens would not be triggered. However, if the use of a food allergen-derived fining agent resulted in a wine which contained a significant amount of residual protein from the food allergen, such as a wine that was not filtered following the addition of the fining agent, then there could be some risk to an allergic consumer and the new allergen labelling regulations would apply.

- d) All the LAFFORT Gelatins are considered as allergens by the Japanese Ministry on Health, Labor and Welfare.
- e) None of our oenological products that we produce contain, or are likely to contain (through cross contamination) allergenic substances as defined in Appendix II to Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers:
 - Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof.
 - Crustaceans and products thereof.
 - Eggs and products thereof.
 - Fish and products thereof.

Fish gelatine or Isinglass used as fining agent in beer and wine is not considered in the regulation (EU) No 1169/2011 as a substance or produces causing allergies or intolerances.

- Peanuts and products thereof.
- Soybeans and products thereof.
- Milk and products thereof (including lactose).
- Nuts, namely: almonds (*Amygdalus communis L.*), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis (Wangenh.) K. Koch*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof.
- Celery and products thereof.
- Mustard and products thereof.
- Sesame seeds and products thereof.
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.
- Lupin and products thereof.
- Molluscs and products thereof.

Additional allergenic substances as defined In Appendix to the Brazilian resolution RDC n°26 of July 2nd, 2015: Pinoli (*Pinus spp.*), Chestnuts (*Castanea spp.*), Natural latex.

- f) We declare that LAFFORT has established quality procedures to prevent cross-contamination from the purchase of raw materials to the sale of products:
 - Purchasing: approval and evaluation of raw materials and suppliers.
 - Storage: specific storage area for raw materials containing an allergen, storage of all products in closed containers.
 - Personnel: training and awareness of food safety risks, posted hygiene instructions.
 - Production: adapted scheduling, indication of allergens on production sheets, specific and validated cleaning procedure, specific equipment attached to each production line, separation of production lines in space.
 - Quality: audits (suppliers, storage, production).

The ISO 22000 certificate issued to LAFFORT is proof of its conformity to the Codex Alimentarius and to good hygiene and manufacturing practices (Cf. ISO 22000 certificate online).



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Oenological products containing sulphur dioxide

(Some of these products are not available in some markets)

FINING

ARGILACT®

BENTOLIQUID, BENTONITA LIQUIDA

CLARIFIANT VB

CLEANSARK® LIQUIDE NF

GELATINS: CLARPRESS®, GECOLL® FLOTTATION, GECOLL® N°5, GECOLL® PRO, GECOLL® ORO, GECOLL® SUPRA, GECOLL® SUPRA B, GELAFFORT®, GELAROM®, GÉLATINE EXTRA N°1

MICROCOL® SPARK

POLYLACT®

VEGECOLL® LIQUIDE, VEGEFINE® LIQUIDE, VEGEFLOT® LIQUIDE

TANNINS

SULFISPARK, SULTAN LIQUIDE

TANSPARK

SPECIFIC TREATMENTS

CHARBON ACTIF LIQUIDE HP, DECOLORYL LIQUIDE

REDOXY PLUS

SUPRAROM®, SUPRAROM® MA, SUPRAROM® MT

SO₂ & PRESERVATIVES

AMMONIUM BISULFITE: BISULFITE 150, 200, 400, SULFOFERMENT, SULFOFERMENT 400

MEASURE GRAPE HARVESTS MT33, MT45, MTA24, MTA40

POTASSIUM BISULPHITE : BISULFITE 7, 15 and 18 %

POTASSIUM METABISULPHITE

ŒNOSTERYL® EFFERVESCENT

SO₂ SOLUTION 6 and 10 %

SULFUR ANHYDRIDE

STABILISATION

ARABIC GUMS: OENOGOM SP L, STABIFIX®, STABIFIX® 1070, STABIFORT POUDRE, STABIMAX®, STABIVIN®, STABIVIN® 1070, STABIVIN® 1100, STABIVIN® SP

CELSTAB®

MANNOFEEL®, MANNOSPARK®, MANNOSTAB® LIQUIDE 200

REDSTAB®

STABPROTECT