

DECLARATION OF CONFORMITY
Chips & Staves

Intended use of products

The products are intended to be used in the **preparation of wines** and to **transmit to the wine certain constituents** originating from **oak wood** whilst respecting **good oenological practices** (See Guides of Good Hygienic Practices in the wine sector, recommendations of OIV AND INAO) and **corresponding regulations** (EC regulations and national decrees – including the modified **Regulation (EC) 1493/1999**).

Characteristics of products

Refer to our « **product sheets** » .

Advice on use – dose rate – length of time of contact

The origins of the wood, level of toast, dose rates, the moment of incorporation and the length of time of contact are fixed according to the oenological and organoleptic objectives the wine maker is seeking to achieve.

Refer to our « **product sheets** » and the relevant regulation for the use of products in the preparation of wines. Preliminary trials are recommended.

Storage conditions

Refer to the « **label** » on the product packaging.

Safety data

Refer to our « **safety data sheets** » prepared according to the **Directive (CE) 2001/58**.

Regulations - Contact with food and treatment of wood

Pronektar products are in line with the requirements set down in **Regulation (CE) 1507/2006**.

Pronektar products are intended to come into contact with wine according to the recommendations adopted by the OIV in the International Oenological Codex (OENO 3-2005) and the International Code of Oenological Practices (OENO9-2001), the Regulation (EC) **1935/2004** (material and articles intended to come into contact with food) and the regulation **US FDA 21 CFR §172.510**.

Pronektar products are made solely from new oak, with no sapwood or bark, of the *Quercus petraea* (Matt.) Liebl., *Quercus robur* L or *Quercus alba* L. type.

No chemical treatment is carried out on the oak wood (raw material) or the products.

In order to have better control over the **food and organoleptic risks**, Sciage du Berry has set up **instructions for the control of the process and the control of the products**

Quality Assurance and Control

The Quality Assurance System includes the « Good Manufacturing Practices" defined by **Regulation (EC) 2023/2006**.

Haloanisoles and Halophenols

Regular controls of **haloanisoles** and **halophenols** are carried out on :

- The atmosphere of the production/storage areas (toast and crushing workshops, dispatch storage areas)
- Products in progress (by production batch).

Polycyclics Aromatic Hydrocarbons

Controls on **Polycyclics Aromatic Hydrocarbons** are carried out at fixed intervals on batches of finished products

Metal trace Elements

Controls on the content of metal trace elements (iron, arsenic, cadmium, mercury and lead) are carried out at fixed intervals on batches of products in progress.

GMO

Pronektar products do not contain GMO in accordance with **Directive (CE) 2001/18 Art.2.2**).

Conservatives, additives

There are no **conservatives or additives** in the products we manufacture which are made up only of oak wood having undergone thermic treatment and crushing or a mechanical preparation in our industrial installations which only transform wood (no crossing with other food products).

Allergens

Pronektar products contain **no allergenic substances** defined in **Directives (CE) 2003/89** and **2006/142**.

Ionization

Pronektar products do not undergo **any ionizing treatment**.

Traceability

We can trace a **batch of wood**, the registration of the **toasting temperatures** and the production control **analyses** from the **batch number indicated on the label of the packaging**.



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