

NATURASE® range

General Certificat

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OenoBioTech SAS declare that the products NATURASE® range (listed below):

NATURASE® A Concentrate	NATURASE® AC 100	NATURASE® AG-300	NATURASE® AP-2X
NATURASE® APC-100	NATURASE® APW	NATURASE® AROM	NATURASE® AROM mg
NATURASE® BE ULTRA	NATURASE® BIOMAX Q	NATURASE® CCL	NATURASE® CHILL PROOF
NATURASE® CLAR	NATURASE® CLAR mg	NATURASE® CM SPEED mg	NATURASE® CMA mg
NATURASE® CRYO	NATURASE® CRYO RED	NATURASE® CW	NATURASE® DP ULTRA
NATURASE® DT ULTRA	NATURASE® EX COLOR	NATURASE® EXTRA	NATURASE® EXTRA PLUS
NATURASE® FILTRATION mg	NATURASE® FLOW	NATURASE® FLOW A	NATURASE® FLOW ULTRA
NATURASE® INVERTASE	NATURASE® MAX ULTRA	NATURASE® P EXTRA PLUS	NATURASE® P INTENSE
NATURASE® PS	NATURASE® ROSE	NATURASE® THIOLS	NATURASE® THIOLS mg
NATURASE® ULTRA COLD	NATURASE® V-50	NATURASE® VS	NATURASE® WF ULTRA
NATURASE® WG	NATURASE® WG mg	NATURASE® WG PLUS	NATURASE® WG PLUS mg
NATURASE® WG ULTRA	NATURASE® WM	NATURASE® WM mg	NATURASE® 150

1) **CODEX and Alimentary**

are, within their oenological and regulated use, suitable for application as processing aids in the production of foods intended for human consumption. The OenoBioTech products are manufactured conform to the law and regulations of France and UE.

The products of the NATURASE® range of OenoBioTech are manufactured to comply with current recommended purity specifications for food yeasts and are in compliance with the current OIV- oenological codex.

2) **Conformity**

are to be used in the applications such as described in the corresponding Technical Data Sheet and the Safety Data Sheet. The Technical Data Sheet provides guidance for the best application in the oenological domain. Following the recommendations ensures respect for the EU Regulations 934/2019 relevant for the organisation of the common market in wine.

3) **Traceability**

OenoBioTech SAS is ISO 9001:2015 and FSSC 22000 v6 certified and applies the food safety - and hygiene rules derived from HACCP. This proven approach to quality encompasses a full traceability (upward and downward) that is sustained by the ERP-system of the company.

4) **GMO-status**

OenoBioTech SAS confirms that for the NATURASE® range proposed for use in wine and fruits juice making, are, without exception, derived from fermentation processes not involving genetically modified microorganisms. The definitions used are from the EU council Directive 2001/18/EEC and their successive updates.

5) **Ionisation and/or Irradiation**

during the manufacturing, formulation, standardisation and packaging of all products from the NATURASE® range, the technique of irradiation (sometimes called: ionisation) is not being applied.

6) **Nano-technology**

during the manufacturing, formulation, standardisation and packaging of all products from the NATURASE® range, the technology referred to as nano-technology is not applied. At the same time, the enzymes have not been tested or evaluated in their ability to be applied in nano-technology.



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