



48020 S. AGATA SUL SANTERNO - RAVENNA - ITALIA



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GENERAL STATEMENT

Sant'Agata sul Santerno, 27th October, 2015

Dear Sirs,

On behalf of Distillerie Mazzari SpA, we hereby declare that **NATURAL L(+) TARTARIC ACID** we produce:

- A. Is **manufactured from Calcium Tartrate**, which is not, to the best of our knowledge, a **genetically modified raw material**, being **obtained** only from **wine lees** of Italian and European origin, **obtained from grapes** where GMO grape-wines are not allowed to be grown. Therefore, since it does not contain any ingredient that might have been derived from genetically modified sources, **our product is NON-GMO** and not subject to the following regulations. Our product is suitable in foods and drugs sold in the EU without labelling for genetically modified content as defined by EU Directive 2001/18/EC and the EC Regulations N. 1829/2003 and N. 1830/2003 are not applicable.
- B. Is **not produced by any** raw material or by-products of **animal origin**, therefore we exclude any kind of risk for the contamination of BSE/TSE.
- C. Due to **dedicated production process** our Natural L(+) Tartaric Acid **does not contain any** of the following **allergenic substances** and besides **it has no cross-contamination in the production line** with the following ones: Cereals containing Gluten (wheat, rye, barley, oat, spelt, kamut or their hybrid branches) and by-products; Crustacean and by-products; Eggs and by-products; Fish and by-products; Peanuts and by-products; Soya and by-products; Milk and by-products (including lactose); Dry fruit such as almonds, hazelnuts, common nuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, Queensland nuts and by-products; Celery and by-products; Mustard and by-products; Sesame seeds and by-products; Lupines and by-products; Molluscs and by-products; Pine nut and by-products; Paprika and by-products; Latex; Gluten; Sulphur dioxide, sulphites in concentrations higher than 10 mg/kg or 10 mg/l determined as SO₂.
- D. Is **produced entirely** in our plant in via Giardino n.6 in **Sant'Agata sul Santerno (RA) ITALY** from Calcium Tartrate, being obtained only from winelees from grapes in a dedicated production process. Assumed that **we confirm** that the product **is suitable for vegetarian and vegan diet** (free from any animal derivatives) and **coeliac**; it **can also be used** in **Halal** and **Kosher diet**.
- E. Natural Tartaric Acid is not listed and will not come into contact with banned substances of the current WADA (World Anti-Doping Agency) Prohibited List.
- F. Total **absence** in the entire manufacturing process of **Residual Solvents** (Class 1, 2, 3 and 4) and catalyst so there is not any potential contamination of residual solvents in the product.
- G. We will **inform every customer in case of any changes** of the manufacturing site or during production process that can affect the quality of the Natural L(+) Tartaric Acid produced or in case of modification of the impurities mentioned in our Product Specifications.
- H. It has **not been irradiated, fumigated, treated with gas** and it is **not subject to any ionizing radiation** in the full cycle of production.

- I. At the best of our knowledge it is **free from Phthalates, Melamine, Metal Catalyst, Metal Reagents, Antibiotics, Steroid, Hormones, Yeast, Nanotechnologies and Nanomaterial** substances.
- J. Has implemented an **HACCP Food Self-Control** according to European Regulation N. 852/2004 and subsequent amendments and every product supplied by our company is fully complies with this law.
- K. Is fully in agreement with the European Regulation 178/2002/EC regarding the traceability, the European Regulation 1333/2008/EC and the current European Regulation 231/2012/EC and subsequent amendments regarding to specifications for food additives.
- L. We periodically analyse and verify the absence of the following contaminants: **Pesticides, Heavy Metals, Phytopharmacy, Microbiological Contaminants, Aflatoxins, Mycotoxins, Residual Solvents, Organochloride and Perchlorates (LC/MS)** in the finished product.
- M. Based on knowledge of the manufacturing process and the controlled handling, storage and shipping of our product, there is no potential contamination for **Organic Volatile Impurities**, as described in the current USP and that the product, if tested, will comply with established standards.
- N. On the basis of analysis performed we certify the following analytical parameters on our product:

PARAMETER	MAXIMUM LIMIT
PESTICIDES	
Organo Chlorurated Pesticides	< 0,001 mg/kg
Phosphorated and Azotated Pesticides	< 0,001 mg/kg
Propylenethiourea and ETU	< 0,005 mg/kg
Fentin	< 0,003 mg/kg
TOXINS	
Ochratoxin A	< 0,20 µg/kg
Trichothecenes	< 100 µg/kg
Diacetoxyscirpenol	< 500 µg/kg
Fumonisin	< 50 µg/kg
Zeranolone	< 5 µg/kg
Aflatoxins	< 0,25 µg/kg
Patuline	< 10 µg/kg
RESIDUAL SOLVENTS	
1,1,1-Trichloroethane	< 0,01 mg/kg
1,1-Dichloroethene	< 0,05 mg/kg
1,2-Dichloroethane	< 0,10 mg/kg
Benzene	< 10 µg/kg
Carbon Tetrachloride	< 0,001 mg/kg
MOULDS AND YEASTS	
Moulds	< 10 UFC/g
Yeasts	< 10 UFC/g
MICROBIOLOGICAL RESEARCH	
Aerobic total count in P.C.A. at 30°C for 72h	< 10 UFC/g
Total Coliforms	< 10 UFC/g
Escherichia Coli	< 10 UFC/g
Staphylococcus	< 10 UFC/g
Enterobacteriaceae	< 10 UFC/g
Listeria Monocytogenes	Absent
Salmonella spp.	Absent
NUTRIENT ANALYSIS	
Energetically Value	300 kcal/100 g
	1300 kJ/100 g
Sodium	< 1 ppm/kg
Potassium	< 5 ppm/kg
Calcium	< 1 ppm/kg
Proteins	N.D./100 g
Carbohydrates	N.D./100 g
Grass	N.D./100 g
DIOXINS AND PCB	
Total WHO-PDDD/F-TEQ	< 0,25 pg/g
Total WHO-PCDD/F-PCB-TEQ	< 0,25 pg/g

In case you need any others information, let us know.

Yours faithfully

Hope the following will be ok for your customer.

NATURAL TARTARIC ACID

pH

(pH.Eur. 2.2.4) The 10% solution (of Tartaric Acid) is strongly acid, $\text{pH} < 4$.

(Merck Index) Strong Organic Acid: the pH of the solution 0,1 N is 2,2.

WATER ACTIVITY

The water activity (aw) can take values from 0 (dried substance at 100%) to 1 (pure water).

The bacteria proliferation will be inhibited at values of aw below 0,90, while only some types of mold can reproduce itself till values of 0,60.

Seeing the humidity of our Tartaric Acid is below 0,20%, therefor the values of aw will be sure below 0,10.

Seeing the pH strongly acid, the product doesn't have any microbiological proliferation.

Attached I'll send our last microbiological analysis.