



GENERAL CERTIFICATE

We certify that:

All the products of LAMOTHE-ABIET mark:

ALIMENTARITY

Are, within their oenological regulated used, suited to the development or the contact of intended products to human direct consumption.

The use of these products in enology is in accordance with the Commission Regulation (EC) n°606/2009 of 10 July 2009 laying down certain detailed rules as regards the catégories of grapevine products, oenological practices and applicable restrictions.

The certificate ISO 22000 delivered to LAMOTHE-ABIET is the guarantee24 of its conformity with Good manufacturing practice.

CONFORMITY

Are conform to the Council Regulation (EC) $n^491/2009$, amending Regulation (EC) $n^1234/2007$, establishing a common organisation of agricultural markets and on specific provisions for certain agricultural products (« Single CMO Regulation ») and which modalities of application are fixed by the regulation $n^6006/2009$ and UE $n^53/2011$ on the common organisation of the market in wine.

Are in accordance with the specifications detailed in their data sheets.

CODEX

Are conform to the standard of the Alimentarius Codex and to the rules of hygiene.

Are in accordance with the rules of the French State at the food level as an additive Regulation (EU) n°231/2012 or an agroalimentary auxiliary.

NOT GMO

Are not from Genetically modified organisms and do not contain a G.M.O. within the meaning of part A article 2 of directive the EEC 2001/18 of the 3/12/01. The are not food products or ingredients obtained entirely or partially starting from genetically modified substrates concerned with the regulation EEC 1830/2003; this indicates the absence of cloning.

NOT IONIZING

Do not result from ionizing treatment nor of irradiations.

NO NANOTECHNOLOGIES AND NO NANOPARTICLES

Do not result from the use of the nanotechnologies and do not contain nanoparticles **except BLANKASIT** and **GEL DE SILICE**.

Canéjan on : 01/03/2018 Ambre RAIBON
Quality Manager