

LIST OF OUR OENOLOGICAL PRODUCTS WHICH MAY CONTAIN ALLERGENS

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

Allergen designated by the Directive	Oenological products	Substance concerned
Eggs Egg-based products	Ovaline Powder albumin Lacticide Killbact	Egg white
Milk and dairy products (lactose included)	Polymix Soluble Caseine Caséimix	Caseinate Acid casein

Some oenological products contain sulphurous anhydride (cf. board below) in doses superior to 10mg/kg indicated on the list of the allergenic products. 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.

Remarks:

- a) The aforementioned products are all clarifying agents used to flocculate in wine and are removed through racking and/or filtration.

We declare that LAMOTHE-ABIET has procedures established for production and cleaning which are carefully followed. The storage of the allergenic raw materials is physically separated from other raw materials in order to avoid any cross-contamination by a bag damaged bag for example. After the packaging of the allergenic products, working lines are cleaned to eliminate any track of allergens.

The Quality department also conducts several audits to check that Production department and Suppliers do not manipulate allergen products that could lead to a crossed contamination. The quality certificates delivered to LAMOTHE-ABIET whose FSSC22000 are the proof of its conformity with Good manufacturing and hygienic practices (cf. Certificates online).

- b) **COLLE DE POISSON LA** is considered as allergenic foodstuff by **Canada, Turkey and Brasil** (but not by the European regulation) because of the powder fish fining they contain.

The Canadian regulations 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. 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.

- c) The **FDA** and **FALCPA** also classify the fish as an allergen for food, but these two institutes do not regulate the wine. The TTB has not yet classified Isinglass as an allergen in the wine.
- d) All the LAMOTHE-ABIET Gelatins (**GELFINE**, **GELATINE DE RUSSIE SUPERIEURE**, **GELICLAR**, **GELDOR**, **GELATINE SPECIALE VINS FINS**, ...) are considered as allergens by the **Japanese Ministry on Health, Labor and Welfare**.
- e) **The range GREENFINE®** (composed with powdered vegetal protein extracted from pea) is considered as allergens by the **Japanese Ministry on Health, Labor and Welfare**.
- f) 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 (UE) n° 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°2 of July 2nd, 2015 : Pinoli (*Pinus spp.*), Chestnuts (*Castanea spp.*), Natural latex.

The mention of these products in the labelling of the wines must conform to the Regulation (EU) No 1169/2011.

List of our oenological products containing sulphur dioxide

Product name	Content in SO ₂
Alginate E2F	1,5 ± 0,5 g/L
Bisulfite NH4 400	401 ± 3 g/L



Solutions for winemaking
LAMOTHE-ABIET

Product name	Content in SO ₂
Coeff 2g, 5g	0,2 % (2 g) et 0,5% (5 g)
Measure grape harvests	According to specifications
Gelflot	3,3 ± 0,3 g/L
Gélatine de Russie Supérieure	3,3 ± 0,3 g/L
Gélatine Spéciale vins fins	3,3 ± 0,3 g/L
Geldor	3,3 ± 0,3 g/L
Gomme arabique LA	2,5 ± 0,25 g/L
Gomme arabique ST	2,5 ± 0,25 g/L
Greenfine Must L	2 ± 0,3 g/L
Manno'Sense	2,25 ± 0,25 g/L
Polygom	2,5 ± 0,25 g/L
Polymix	1%
Pyrosulfite de potassium	57 %
Sanita	93%
Stab K	2,25 ± 0,25 g/L
ST Arom	50%
Subli'sense	1,5 ± 0,25 g/L
Sulfate de cuivre en cristaux	100%
Sulfate de cuivre en solution	25g/L
Sulfisol à 6, 10, 15 et 18 %	60, 100, 150 et 180 g/L
Tanin E2F	1 ± 0,1 g/L
Tan & Sense Expression	< 200 ppm
Vinogom	2 ± 0,25 g/L
Vinoprotect	2 ± 0,5 g/L

All the LAMOTHE-ABIET 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.

Canéjan : 22/01/2024

Myriam POIRIER
Responsable Qualité