



#### Declaration for Protosol beer clarifier

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#### Food use

Protosol meets the definition of a processing aid in terms its function as a beer clarifier.

UK & EU: Protosol can be used as a processing aid as it meets the requirements of EU General Food Law.

The product and packaging are suitable for food use.

The product is in accordance with The Food safety Act 1990, Regulation EC178/2002 and Regulation EC852/2004.

#### Food safety

AB Vickers holds ISO9001 and ISO22000 registration certificates.

The products are processed in a manner consistent with GMP and HACCP.

Procedures include traceability, non-conformance management, supplier approval and recall. Appropriate training and operating procedures are in place.

#### Ethical and responsible care

Employment is freely chosen. Freedom of association and the right to collective bargaining are respected. Working conditions are safe and hygienic. Child labour is not used. Living wages are paid. Working hours are not excessive. Discrimination is not practiced. Regular employment is provided. No harsh or inhumane treatment is allowed.

#### Genetic Modification

Protosol is not a GMO therefore, it is out of the scope of regulations EC 1829/2003 concerning genetically modified food and feed and EC 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms

#### Radioactivity and ionising radiation

Products and raw materials are not subjected to radiation

#### Origin

Protosol is produced in the EU

#### Vulnerability

The risk from fraud, substitution etc has been assessed and is not considered significant.

#### Allergens

The product is not produced using allergens as described in EU regulation number 1169/2011 as amended (see table below).

*The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.*

Celery
Cereals containing gluten – wheat, rye, barley, oats, spelt, kamut
Crustaceans
Egg
Fish
Lupin
Milk
Nuts – Almond ( <i>Amygdalus communis L.</i> ), Hazelnut ( <i>Corylus avellana</i> ), Walnut ( <i>Juglans regia</i> ), Cashew ( <i>Anacardium occidentale</i> ), Pecan nut ( <i>Carya illinoiesis (Wangenh.) K. Koch</i> ), Brazil nut ( <i>Bertholletia excelsa</i> ), Pistachio nut ( <i>Pistacia vera</i> ), Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> ),
Peanuts
Sesame
Soya
Sulphur dioxide and sulphites (most auxiliary finings products include sulphur dioxide as preservative; please see the product specifications for relevant levels)
Molluscs
Mustard

**Animal testing**

Not tested on animals

**Kosher/halal**

Protosol is certified kosher

Halal statement:

The product does not contain:

- ingredients originating from animals/insects or extracts thereof
- animal-derived enzymes
- derivatives of parts of animals/insects
- ingredients of wine/liquor origin
- wine/liquor derivatives
- added alcohol (ethanol)

**Ingredients of animal origin**

None

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VALID FOR 3 YEARS FROM THIS DATE. WILL BE REISSUED FOLLOWING RELEVANT CHANGES IN LEGISLATION



Quality Manager

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