



Subject: **Reg.n. 852/04/CE H.A.C.C.P.**

01/02/19

Dear Customer we are pleased to inform you:

- that the products supplied by us, are prepared in compliance with the regulations on the hygienic production of food and beverages;
- that our Company has prepared a Plan for “*Self Hygiene (HACCP)*” in accordance with EEC Regulation n ° 852/2004, formalized in the same manual, available at the Winery.
- that the products supplied by us are prepared in accordance with Italian and European regulations for all aspects of the composition, chemical and microbiological characteristics. We inform you that the Food allergens contained in our products are as follows:

| Allergen                          | Presence | Written on label |
|-----------------------------------|----------|------------------|
| Sulphur dioxide SO2               | YES      | YES              |
| Eggs or egg products (albumina..) | NO       | NO               |
| Milk or milk-based products       | NO       | NO               |

- our wines are not produced with genetically modified organisms (yeasts, enzymes, etc..). Therefore, the EC Regulation n. 1829/2003 is not applicable in our company.
- that the products offered have a level of pesticides and lead level lower than that stipulated by the current legislation.
- to have established a traceability system in order to ensure full compliance with the requirements of EC Regulation n ° 178/2002 laying down the general principles and requirements of food law, laying down procedures in matters of food safety and, above all, clear the obligation of ensuring traceability for all food companies.

Best Regards,

Castellani Bruno  
Giuseppe Campagnola Spa  
Quality System / Haccp Manager

Ferrari Giuliano  
Giuseppe Campagnola Spa  
Laboratory / Quality Controls Manager