



QA statement to Oenobrand SAS

DSM Food Specialties

Statement on chloramphenicol
For release to Oenobrand Customers
19/09/2013

DSM Food Specialties B.V.
Enzymes Solutions
P.O. Box 1
2600 MA Delft
The Netherlands
www.dsm.com

Dear Oenobrand Customers,

We hereby inform you that DSM, as manufacturer of food ingredients, does not use chloramphenicol in the production of its enzymes.

To ensure compliance with the relevant requirements, DSM imposes on its suppliers a zero tolerance policy with respect to chloramphenicol. DSM checks compliance on a regular basis.

Regarding the food enzyme products we can inform you that:

- Antimicrobial / Antibacterial activity is monitored on raw materials and final enzyme preparations on specific indicated time frame.
- Analyses are done in the concentrated liquids, concentrated granulates and in the enzymatic raw materials used during formulation.
- When the raw materials used in formulation are not tested, confirmation on compliance with the EU regulations is requested from our suppliers.
- DSM performs tests on antimicrobial/antibacterial activity as per the guidelines (biological test) indicated by (JEFCA), Joint Expert Committee for Food Additives (<http://www.bvsde.paho.org/bvstox/fulltext/additive.pdf>)

Additional Testing

After the recent RASFF alerts, DSM has implemented an extra Quality Control for the upcoming months. All insourced enzymes are tested for absence of chloramphenicol with an analytical method (LoD : 0.3 µg/Kg). Only enzymes with negative results are allowed to be further used and processed in our production facilities.

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At the same time DSM ask from all suppliers confirmation that products supplied are free of chloramphenicol.

To date all test results on products supplied to you are negative and absence on chloramphenicol was also confirmed by suppliers.

Yours sincerely,

Xenophon Koukouvinos

Business Unit QA manager
DSM Food Specialties - Enzymes Solution

Wine Enzymes: Klerzym, LittoZym Kler, LittoZym Supra, Littozym VPC, Suprazym, Pectinase 120MG, Pectinase 130MG, Pectinase 80MG, Pectinase 90L, Pectinase AR4MG, Pectinase CLX150, Pectinase EXT150MG, Pectinase Extract 80MG, Pectinase F, Pectinase MX MG, Pectinase SCW, Rapidase AR2000, Rapidase Revelation Arome, Rapidase CB, Rapidase Clear Extreme, Rapidase CX, Rapidase Clear, Rapidase Clear (L), Rapidase Ex Color, Rapidase Extra Color, Rapidase Expression, Rapidase Expression Aroma, Rapidase Flottation, Rapidase Glucalees, Rapidase Batonnage, Rapidase Maxifruit, Rapidase Extra Fruit, Rapidase Rosé, Rapidase TE, Rapidase ThermoFlash, Rapidase Vino Super, Rapidase X-Press (L), Rapidase Extra Press (L), Rapidase Smart Vino, Clarex 5XLA, Zimaclar, Zimaclar pH 3, Zimafruit, Zimared.

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