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Subject: ALLERGENS - EU Reg. 1169/2011

EU Regulation 1169/2011 concerns label indication about contained ingredients in food. In particular potentially allergens (Annex II) have to be highlighted.

The purpose of this rule is the indication that has to be given to consumers on possible presence of allergens in food. This information is about the possibility that such presence could come from additives and processing aids use provided for law (for winemaking ref. 2019/934 EU Regulation and further upgrade).

For wine labelling EU Reg. 2019/33 has to be followed about the way to indicate potential allergenic ingredients.

ADDITIVES

They are added and they remain in wine products going on with their action. It is mandatory to type them on the label if they are in annex II, where all allergens are listed. Among used additives in oenology (acidity correctors, anti-oxidants, anti-crystallizers, antiseptics) products in such list are sulphites and SO₂ if in concentration >10 ppm. For this reason, in Dal Cin range, it is mandatory to write sulphites warning in the following cases:

Product name product dosage Redox DC over 6 g/hl (60 ppm) Super Redox DC over 4,5 g/hl (45 ppm) Redox Arom over 4,5 g/hl (45 ppm) Redox Longevity over 5 g/hl (50 ppm) Potassium metabisulphite over 2 g/hl (20 ppm) over 6.7 g/hl (67 ppm) Liquisol 15K over 1.6 g/hl (16 ppm) Liquisol 63N

We inform that products made of arabic gum (Gommarabica, Liquirab100, Easyrab, Delité), gelatin (Sologel, 40% and 25% Gelatine), tannins (Infility Yellow) or cmc (Karmelosa L) solutions and the product Fender200B, are stabilized with a maximum SO_2 content of 0.4 g/Kg. Ittiocolla S contains about 5% of solid potassium metabisulphite.

PROCESSING AIDS

They are products added in wine-making process and after their action they aren't active in wine yet because they are insoluble, or they become insoluble, or they are removed after their reaction.

Processing aids residuals listed in annex II have to be typed on the label if their content in more than 0.25 mg/litre.

In this group there are processing aids based on milk (Dal Cin products: Clarasi DC, Claracel DC, Clarapol DC, Proten-100) and eggs (Dal Cin products: Eggs albumin and Lisozina DC).

Concorezzo, January 2020

DAL CIN GILDO S.p.A