

DECLARATION OF CONFORMITY

Oak for Enology



1. Characteristics of products

Intended use of products

Pronektar manufactures and sells Oak for Enology in various sizes: granulates, chips, blocks, staves and sticks.

These products are intended to be used **during aging of wines and spirits**, and also during **the fermentation of fresh grapes and must**, to **transmit to the wine certain constituents** originating from **oak wood** whilst respecting **good enological practices** (See Guides of Good Hygienic Practices in the wine sector, recommendations of OIV and INAO) and **corresponding regulations**.

Technical specifications

Refer to our « **catalogue** » and ours « **product sheets** ».

Botanical species

To manufacture its Oak for Enology, Pronektar uses only **new oak**, with **no sapwood or bark**, of the *Quercus petraea* (Matt.) Liebl. and *Quercus robur* L. species for French oak and *Quercus alba* L. specie for American oak.

Wood origin

French Oak is sourced in the forests from France. The American Oak is sourced in United States of America and transported to France in order to be transformed. Both French and American Oak used to produce Pronektar Oak for Enology do not come from controversial sources. Production and packaging of Pronektar Oak for Enology is made in Pronektar production plant, located in Mézières-en-Brenne, France.

Advice on use – dose rate – length of time of contact

Oak for Enology is used during the various phases of winemaking. The choice of product, the dose rate, the moment when it is used and the length of contact are defined according to the objectives the winemaker is seeking to achieve.

For further information, please contact your oak-for-wine expert at Pronektar or our technical department at info@pronektar.fr

Storage conditions

Keep the product in its original packaging, at room temperature, away from air and humidity. Do not store close to volatile chemical products, solvents or any other odorous products.

2. Regulations

Contact with food and application

Pronektar products are in line with the requirements set down **in the following regulations**:

- **Recommendations** adopted by the **OIV** in the **International Oenological Codex (Sheet OENO 3/2005, OENO 430/2010)** and the **International Code of Enological Practices (OENO 9/01)** ;
- **European Regulation n°934/2019** defining the regulatory characteristics of oak wood pieces and the conditions of application of this enological practice;
- **European Regulation n°2023/2006** defining the "Good Manufacturing Practices";
- **European regulation n°1935/2004** governing material and articles coming into contact with food ;
- **DGCCRF form of 23/02/2015** relating to wood, setting out criteria of fitness for use of oak in contact with food ;
- Regulation **US FDA 21 eCFR §172.510**.

Safety data

Refer to our « **safety data sheets** ».

Tanks' and barrels' fixation systems

The infusion bags for granulates/chips/blocks and **staves zip ties** delivered with the products are suitable for food contact.

The infusion net, buckles, and hooks for sticks are suitable for food contact.

Packaging

The packaging in contact with oak is suitable for food contact.

Organic wines

Oak for Enology can be used to produce organic wines.

Pronektar products comply with the **European Regulations n°834/2007, n° 2021/1165 and the American Regulation NOP**, and are registered on **Ecocert** organization website www.intrants.bio.

3. Quality Management

Quality Assurance and Control

In order to have increased control over the **sanitary and organoleptic risks**, Sciage du Berry has set up **instructions for the control of the process and for the control of the products**.

Traceability

From the **batch number appearing on the packaging label**, we can trace **the wood batch**, the recording of the **heat treatment temperatures**, and the control **analyses** carried out during manufacture.

Haloanisoles and Halophenols

Regular controls of **haloanisoles** and **halophenols** are carried out on:

- Products in progress (by production batch)
- The atmosphere of the production/storage areas (toast and crushing workshops, dispatch storage areas)
- Packaging (infusion bags, wrappers and cartons)

Metal Trace Elements

Controls on the content of **iron and heavy metals** are carried out at fixed intervals on batches of products in progress.

Polycyclic Aromatic Hydrocarbons – Dioxins and Furans

Oak for Enology does not present any danger of contamination of wine by polycyclic aromatic hydrocarbons and by dioxins and furans (*)

* Source: Report from the *Institut Français de la Vigne et du Vin* – Wood in contact with wine, report to ANSES, 2012

4. Guarantee of absence of treatment

We apply **no chemical treatment**, neither **antifungal** (PCP, natamycin/pimaricin...), nor **enzymatic** nor **hormonal** on the raw material (oak) or during the manufacture of Oak for Enology.

Conservatives, additives

There are no **conservatives or additives** in the products we manufacture which are made up only of oak wood having undergone crushing or a mechanical preparation and then a thermal treatment in our industrial installations which only transform wood (no crossing with other food products)

Sulfur dioxide is not used during manufacture or storage of the products.

Allergens

Pronektar products contain **no allergenic substances** defined in **European Regulation n°1169/2011**.

GMO

Pronektar products do not contain GMO in accordance with **Directive 2001/18 Art.2.2**), and the **European Regulation n°1830/2003**.

Ionization

Pronektar products do not undergo **any ionizing treatment**.

Absence of Nanotechnologies

Pronektar does not use any nanotechnology in the preparation of its products.

Absence of components that are of animal origin

Pronektar products do not contain ingredients or components that are of animal origin.



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PRONEKTAR QUALITY MANAGER

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