

DECLARATION OF SUITABILITY OF FOOD SAFETY

A. COMPANIES:

A.1 Name and Address of Receiving Party:

A.2 Name and Address of Supplier/Last Processor:

A.4 Product Name and Trade Name of the supplied product: **tru/tan**
Batch numbers:

B. DECLARATIONS:

BSE Status

The products in question have been produced from products sourced from countries of low BSE risk (Europe).

GMO Status

The products in question have been produced without the use of genetically modified organisms and/or products derived from these.

ALLERGENS Status

The products in question do not contain any of the following ingredients: Peanuts or its derivatives; Tree nuts or their derivatives; Sesame or its derivatives; Milk or its derivatives; Eggs or its derivatives; Fish or its derivatives; Shellfish or its derivatives; Soy or its derivatives; Wheat or its derivatives; Sulphites.

We have procedures to avoid cross-contamination of the product with the allergens noted above and not present in the product.

NETAMYCIN Status

The products in question do not contain netamycin. Netamycin has not been used in any stage of production or storage.

REGISTRATIONS AND PROGRAMS

We have an HACCP program.

We have ISO 9001 Registration.

We have FDA Registration.

C. SUPPLIER CERTIFICATION:

- C.1 Buyer PO number:
- C.2 Oak Solutions Group invoice number:
- C.3 Date of Shipment:
- C.4 Place:
- C.5 Laboratory Analyses Report:
- C.6 Name and Position: Clint Evans, President, Missouri Cooperage
- C.7 Authorized Signature:

- C.8 FDA Facility Registration Number: **14118058662**

OAK SOLUTIONS GROUP

Product Specification

Purpose

The specification refers to dimensional and performance requirements for dry tannin used in winemaking.

Definitions:

Tannin: Astringent, bitter plant polyphenols that either bind and precipitate or shrink proteins and various other organic compounds. Identification of specific tannins are defined by the International Oenological Codex.

Product Preparation:

1. Tru/Tan tannin products are dry, free of extraneous moisture.
2. Tru/Tan tannin products are microbiological stable, free from yeast, bacterial and mold growth.
3. Tru/Tan tannin products are created by extraction of oak and gallnut in a liquid form by either water or alcohol, or a combination of both. This extraction is reduced and spray dried into powder form.
4. Sensory: Free from detectable levels of the chloroanisole compounds.

Packaging

Bags and other packaging used in contact with _vOAK products meet accepted food standards.

1. Tru/Tan products are packed into new bags manufactured out of food grade materials, Polyester(PET), Metalized Polyester(MET PET) and Linear Low Density Polyethylene(LLDPE).
2. Bags are securely sealed or similar means to prevent loss of contents, and to prevent contamination from dust and other foreign matter.
3. Crates and/or pallets are constructed from kiln dried timber, free from chemical treatments, are dry and free from rot.
4. Crates and/or pallets are lined, topped and capped with plastic stretch wrap to protect the product from the weather and contamination by chemical, microbial, or any other extraneous matter in transit and storage.

Labeling

All bags are labeled so that they are traceable to a batch or lot number. The bags show the following:

1. Product Name
2. Blend Type
3. Quantity
4. Batch number
5. The product is good for indefinite period as long as storage conditions are good.

Storage

Pallets of tru/tan products are stored under cover in dry, secure conditions prior to dispatch to clients.

Transport and Shipping

Transport vehicles and shipping containers are free of extraneous matter, moisture before loading and obvious chemical contamination before loading.