



## **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: Missouri Cooperage  
1078 S. Jefferson  
Lebanon, MO 65536

A.3 Name and Address of US Distributor: Oak Solutions Group  
2557 Napa Corporate Drive  
Suite D  
Napa, CA 94558

A.4 Product Name and Trade Name of the supplied product: **\_vOAK**

### **B. DECLARATIONS:**

#### BSE Status

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

#### 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 PO number:
- C.2 Oak Solutions Group invoice number:
- C.3 Date of Shipment:
- C.4 Place:
- C.5 V inquiry Analysis 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 toasted French and American oak chips, powders, and tank staves used in winemaking.

### Definitions:

- Oak:** Wood sourced expressly from the species Quercus petraea grown in France or Quercus alba grown in the United States of America.
- Oak Chips:** Small regularly shaped pieces of wood, cut by machine for use in the production of wine.
- Oak Powder:** Very fine (dust-like) regularly shaped pieces of wood, cut by machine for use in the production of wine.
- Oak Tank Staves:** oak boards of approximate dimensions 2.5" x 0.5" x 36" (or 18" if in infusion bags) for use in production of wine.

**Seasoned Oak:** Oak logs are sawn into staves and stacked on pallets to allow for the natural flow of air and for percolation of rainwater.

### Product Preparation:

1. \_vOAK Oak Chips and Powders are chipped from seasoned oak wood.
2. \_vOAK Oak Chips and Powders are dry, free of extraneous moisture.
3. \_vOAK Oak Chips and Powders are toasted to minimum of 380 F.

4. \_vOAK Oak Chips and Powders are free of complete carbonization of the oak wood.
5. \_vOAK Oak Chips and Powders are microbiological stable, free from yeast, bacterial and mold growth, and any form of rot or decay.
6. \_vOAK tank staves are cut and planed before being toasted by fire, infrared or convection heat. The temperature range is from 150 F to 500 F on the surface of the wood.
7. Sensory: (a) \_vOAK Oak products are free of off odor or taint; (b) Free from detectable levels of the chloroanisole compounds.

### Packaging

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

1. \_vOAK products are packed into new bags manufactured out of food grade materials, polypropylene, nylon, cotton or a combination thereof.
2. Bags are securely closed after filling using stitching 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. Oak Type
3. Quantity
4. Batch number
5. (We do not issue an expiration date.)

### Storage

Pallets of \_vOAK 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.