

DECLARATION OF CONFORMITY

225L to 600 L drums

✓ USE OF DRUMS

The products manufactured are intended to contain wines or spirits for:

- Winemaking
- Maturing / ageing

Produced in compliance with good oenological practices (see the OIV guide to good hygienic practices), our products are guaranteed:

- For mechanical resistance to handling, storage and maintenance.
- For use (no leaks or breakage) without defect during the warranty period (1 year).

✓ REGULATIONS

The barrels of the Tonnellerie ORION are intended to be in contact with the wine according to the recommendations adopted by the OIV in the International Oenological Codex (OEN04-2005) and the International Code of Oenological Practices (OENO6-2001; OENO7-2001; OENO8- 2001) and the EC Regulation 1935/2004.

✓ WOOD ESSENCE

The barrels are made of oak type *quercus petraea/sessiliflora, pedunculata* or *alba*.

We do not apply chemical treatment on the merrains and inside the barrels.

✓ HACCP

In order to better control the health and organoleptic risks, ORION cooperage has implemented a HACCP approach according to EC Regulation 852/2004.

✓ HALOANISOLES AND HALOPHENOLS

Regular inspections of haloanisoles and halophenols are carried out on:

- Merrains by the supplier
- Water used in the manufacturing process (watering and sealing) $\leq 20\text{mg/L}$
- Atmosphere of production/storage locations

- Consumables (bungs, beads, packaging, stretch film) by suppliers
- Finished drums (barrel sampling and LEC analysis)
- Containers by the carrier

✓ **GMO**

The barrel of the ORION cooperage do not contain GMOs within the meaning of directive CE2001/18 art 2.2

✓ **ALLERGENS**

To guarantee the absence of allergens, the flour is guaranteed gluten-free and suitable for food contact according to EC regulation 1935/2004.

✓ **HEAT TREATMENT**

Staves are heat treated for a minimum of 45 minutes at 180°C.

✓ **SILICONE BUNG AND COOPER VARNISH**

Silicone bonds are suitable for food contact with wine or alcohol according to EC regulation 1935/2004 and US FDA 21 CFR §177.2600

The cooper chamfer varnish applied at the top of the stave has an excell «green label» allowing use in a wine environment.

Le 17/01/2024 à Canals

Franck MONTEAU, Président

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