Subject

Declaration of quality and food safety for SEGUIN MOREAU barrels, from 225 L to 600L.

Variety and food safety of oakwood

Barrels are made of oakwood from the following species :

- French, european or caucasian oak : *Quercus petraea/sessiliflora and Quercus robur/pedunculata.*
- *A*merican oak: *Quercus alba ssp.*
- *Acacia : Robinia*

Oakwood *and Acacia* for barrels are:

- Suitable for food contact and have never been treated with chemical products,
- are managed through a quality control plan tracking organo-halogens, which might produce taint, such as : PCP, PCA, TCA, TCP, TeCP, TeCA, TBA, TBP.

Food safety of other raw materials

- Other components, in direct contact with wine or alcohol are safe for food contact **as per European Regulation CE 1935/2004,** related to materials in contact with food: river reed and wood pegs for jointing headpieces, flour and water used for the barrel-heads sealing paste.
- The flour used in the heads sealing paste is bread quality and comes from **non GMO** wheat. The flour contains **gluten** (a potentially allergenic compound as per European Directive CE 828/2014).
- Oakwood bungs and silicon bungs, delivered with the barrels, are approved for food contact. Silicon bungs comply with order **dated 25/11/1992** concerning silicon elastomer materials and with the USA standard **FDA 21 CFR § 177.2600.**

Barrel Production process

Barrels are manufactured in compliance with **good manufacturing practices and good hygien practices**, implemented in all Seguin Moreau workshops, in accordance with the European regulation CE 2023/2006.

Barrels are only made with products of plant origin and the production process excludes products of animal origin. Barrels are suitable for use in **organic farming**.

The SEGUIN MOREAU food safety management system, for barrel manufacturing and delivery, is certified conform to the international standard ISO 22000: 2018, by DEKRA.
Barrels are suitable for food contact as per:

- **European regulation CE 1935/2004 dated 27/10/2004** relating to materials in contact with food,
- Resolution **N° 04/2005 of the œnologicus codex** = Wood for recipients intended to contain wine, adopted by the O.I.V. (International Organisation of Vine and Wine).

Barrels are subjected to a strict control plan as far organo-halogen compounds are concerned.

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