



# LAFFORT

*l'œnologie par nature*

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## - EGG ALBUMIN - DIOXIN-FREE CERTIFICATE

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In accordance with the documents transmitted to us by our supplier, we can certify that the level of fat content of our Egg Albumins (Powder, Flaking and Alburoll) is lower than 1.5%.

These products are neither concerned by a potential contamination nor a regulation applying to dioxins (Order of 4th June 1999, amended by Order of 15th June 1999 – Journal Officiel of Laws and Decrees of 16th June 1999 – which set the maximum authorised level to 2% for the products concerned).

Bordeaux on : 27/04/2007

Anne SCHAEFFER  
Quality Manager



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CERT-DIOX-CAS-26.04.07





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## ABSENCE DE DIOXINE - CASEINES

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In accordance with the documents transmitted to us by our supplier, we can certify that the level of fat content of our soluble Casein is lower than 1.5%.

This product is neither concerned by a potential contamination nor a regulation applying to dioxins (Order of 4th June 1999, amended by Order of 15th June 1999 – Journal Officiel of Laws and Decrees of 16th June 1999 – which set the maximum authorised level to 2% for the products concerned).

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