



# LAFFORT

*l'œnologie par nature*

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## - GELATINS - CERTIFICATE OF ORIGIN

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To the best of our knowledge and according to the documents given by our raw material suppliers, we certify that our gelatins:

- **Gélatine Extra n°1**
- **Gecoll**
- **Gecoll Supra**
- **Gélarom**
- **Gélaffort**
- **Clarpres**
- **Gécoll n°5**
- **Vinosol 2**
- **Gélatine liquide à 300 g/L**

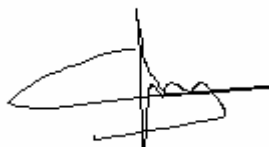
are exclusively originating from pig.

These products are in full conformity with the International Codex for Enology (or its eventual modifications in progress) and are suitable for the elaboration of products for human consumption.

The use of these products in enology is in full agreement with the International Code for Enological Practices and the EC regulation 1493/99

Bordeaux on : 27/04/2007

Anne SCHAEFFER  
Quality Manager



LAFFORT - BP 17 - 33015 BORDEAUX CEDEX - FRANCE - Tél. : +33 (0)5 56 86 53 04 - Fax : +33 (0)5 56 86 30 50 - [www.laffort.com](http://www.laffort.com)

CERT-origine-GELATINE-26.04.07

