

# SAMPLE DOCUMENT

## DECLARATION OF SUITABILITY OF FOOD SAFETY

### COMPANIES:

Name and Address of Receiving Party:

Name and Address of Supplier/Last Processor:

Missouri Cooperage  
1078 S. Jefferson  
Lebanon, MO 65536, USA

Name and Address of US Distributor:

Cooperages 1912  
2557 Napa Corporate Drive  
Suite D  
Napa, CA 94558, USA

Product Name and Trade Name of the Supplied Product:

**T.W. Boswell Barrels and World Cooperage Barrels**

### 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:

Seafood and/or seafood products; Milk and/or milk products; Egg and/or egg products; nuts and or/ nut products.

We have procedures to avoid cross-contamination of the product with the allergens noted above and not present in the product.

We have an HACCP program.  
We have ISO 9001 Registration.

### SUPPLIER CERTIFICATION:

Buyer Order:  
Cooperages 1912 Invoice:  
Date of Shipment:  
Place:  
Laboratory Analyses Result :

Name and Position:

Authorized Signature:

FDA Facility Registration Number:

### WORLD COOPERAGE AND T.W. BOSWELL PRODUCT SPECIFICATIONS

#### Purpose:

The specifications refer to capacity and performance requirements for toasted French, American, and Eastern European oak barrels used in winemaking.

#### Definitions:

**Oak:** Wood sourced expressly from the species *Quercus petrae* grown in France and Eastern Europe or *Quercus alba* grown in the United States of America.

**Wine Barrel:** Container of capacity from 53 to 65 Gallons (US) or 200 to 240 Liters.

**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.

**Toasting:** Barrels are toasted by fire or infrared heat. Temperature range for toasting is from 150 F to 500 F depending on product type.

Product Preparation:

Oak barrels are assembled, bent by fire or water, toasted by fire or infrared heat, finished and branded by laser.

Packaging:

The packaging is free of contamination from chemicals, herbicides, pesticides, metal or any other foreign matter whether organic or non-organic in nature.

Labeling:

All barrels are labeled showing the following:

Brand

Product Name

Oak Type

Toast Type (and Level when needed)

Storage:

Cooperages 1912 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.