

Vienna, March 30th, 2026

CONFORMITY DECLARATION

**for all cork stoppers produced by Korken Schiesser Ges.m.b.H.
in accordance with EC-Directives 2023/2006 and 1935/2004**

We, Korken Schiesser Ges.m.b.H., hereby confirm that:

- our company is inspected annually through an HACCP audit to check and ensure the implementation of the rules of Good Manufacturing Practices (GMP), according to Regulation EC 2023/2006 on good manufacturing practices for materials and objects intended to come into contact with food. This includes proof of an existing traceability system.
- the natural corks and technical corks as bottle closures, which are traded or processed (especially printed, treated, packaged) and delivered by us, are suitable for direct contact with food (wine, sparkling wine, spirits and beer), in accordance with the EC-Directive 1935/2004 on materials intended to come into contact with food. The minimum bottle size of the beverages is 0,375l and the maximum alcohol content must not exceed 20% by volume.

The aforementioned EC regulations in various articles define general requirements for direct or indirect materials and objects that come into contact with food. These materials must not:

- endanger human health,
- cause an unacceptable change or composition of the food,
- bring about a deterioration in the organoleptic properties of the food.

These conditions are met, based on the following considerations and the submission of specific evidence:

- Cork (origin Portugal/EC) is a natural product and has been used for packaging in food-production for a long time.
- Corresponding confirmations of conformity, technical datasheets and safety data-sheets from the suppliers are available for the ink used in the refinement of the corks and the treatment agents applied (both with origin Portugal/EC), as well as for the packaging materials used.

KORKEN SCHIESSER Ges.m.b.H.

Günther Herrig

