

Onafis
By My Bacchus



USER GUIDE

SMART BUNGS

www.onafis.com



Disclaimer of liability

Although every care has been taken in the preparation of this document, Onafis accepts no liability for technical or printing errors or omissions. Furthermore, Onafis assumes no liability for damages resulting from the use of the information contained in this manual. Onafis makes no commitment to update the information in this manual. Subject to change without notice.

Modifications, copyright, trademarks, etc.

All rights reserved (including translation). No part of this document may be translated, reproduced or distributed in any form (print, photocopy, microfilm or any other process) without the prior written permission of Onafis. Trademarks may be mentioned in the manual without any distinctive symbol. They are the property of their depositary and are legally protected.

More information

Published by Onafis. Printed in France.

Copyright © Onafis,

Contact :

Onafis
15 Boulevard Marcel Paul
Bâtiment C
Saint Herblain,
Tél. : +33 2 52 88 00 77
E-mail : contact@onafis.com
Web : www.onafis.com

Date : 22 janvier 2024

TABLE DE MATIÈRES

1 About the user manual	01
2 Safety instructions	01
3 Checking delivered parts	02
4 Product description	03
4.1 Introduction	03
4.2 Composition and diagram.....	04
4.3 Operating principle.....	05
4.4 Smart Bunges.....	09
4.5 Data communication principle.....	12
5 Installation	13
5.1 Connecting the 4G box	13
5.2 Connecting the manager module.....	14
5.3 Installation on vats	15
5.4 Switching on the bunges	16
5.5 Switching off the bunges	16
6 Connection to Onafis interface	17
7 Defining basic parameters	18
7.1 Language settings	18
7.2 Units	18
7.3 Alerts management	19
8 Measurement execution	20
8.1 Batch creation	20
8.2 Create an acquisition and set measurement parameters.....	21
8.3 Define alert thresholds and acquisition intervals	22
8.4 Data visualization.....	24
8.5 Traceability of operations thanks to the cellar book.....	25
8.6 Data export	26
8.7 Analysis reports.....	27
9 Bunges disinfection, cleaning and storage	28
10 Maintenance	29
10.1 Access to device information	29
10.2 Battery replacement	30
10.3 Manager Module check.....	30
10.4 Checking the 4G box.....	31
10.5 Replacing a part	32
10.6 Refer to Onafis.....	32
10 Declaration of conformity	33

1 ABOUT THE USER MANUAL

This instruction manual tells you how to install, operate and use the product safely. Please observe all safety instructions and warnings contained in the manual.

The instruction manual is an integral part of the product. Keep this instruction manual for the life of the product, and ensure that it is easily accessible to all persons involved with the product.

2 SAFETY INSTRUCTIONS

- Read this instruction manual before using Onafis ageing bungs.
- Follow all advice and instructions in the instruction manual to ensure correct use and safe operation of the bungs.

Responsability

- The user manual provided does not claim to answer all safety questions related to the use of the instrument and samples. It is your responsibility to define safe and healthy practices and to determine the conditions of use.
- Onafis guarantees the correct operation of the bungs only if no mechanical or electronic modifications are made.
- Use bungs only for the purposes specified in this manual. Onafis is not responsible for damage caused by incorrect use of the bungs.

3. CHECKING DELIVERED PARTS

The bungs have been carefully tested and packed before shipment. However, damage may occur in transit.

You can check that an order is complete by comparing the parts delivered with those shown in the following photo:



- 1 ... Onafis Smart Bung
- 2 ... Reference battery 3V CR123A
- 3 ... Box 4G (optional if wifi is not available)
- 4 ... Manager module



Materials and quantities depend on the order form. Items may be removed or added to your order as required.

4 PRODUCT DESCRIPTION

4.1 PRESENTATION

The Onafis Smart Bung measures the cellar environment (humidity, pressure, temperature) and the properties of the liquid (temperature). In addition to these measurements, you can choose other parameters depending on the model: microbiological risk, dissolved oxygen, volatile oxygen, level.

It enables you to monitor the aging of your alcohol over the long term, with reliable measurements, saving time, money and security:

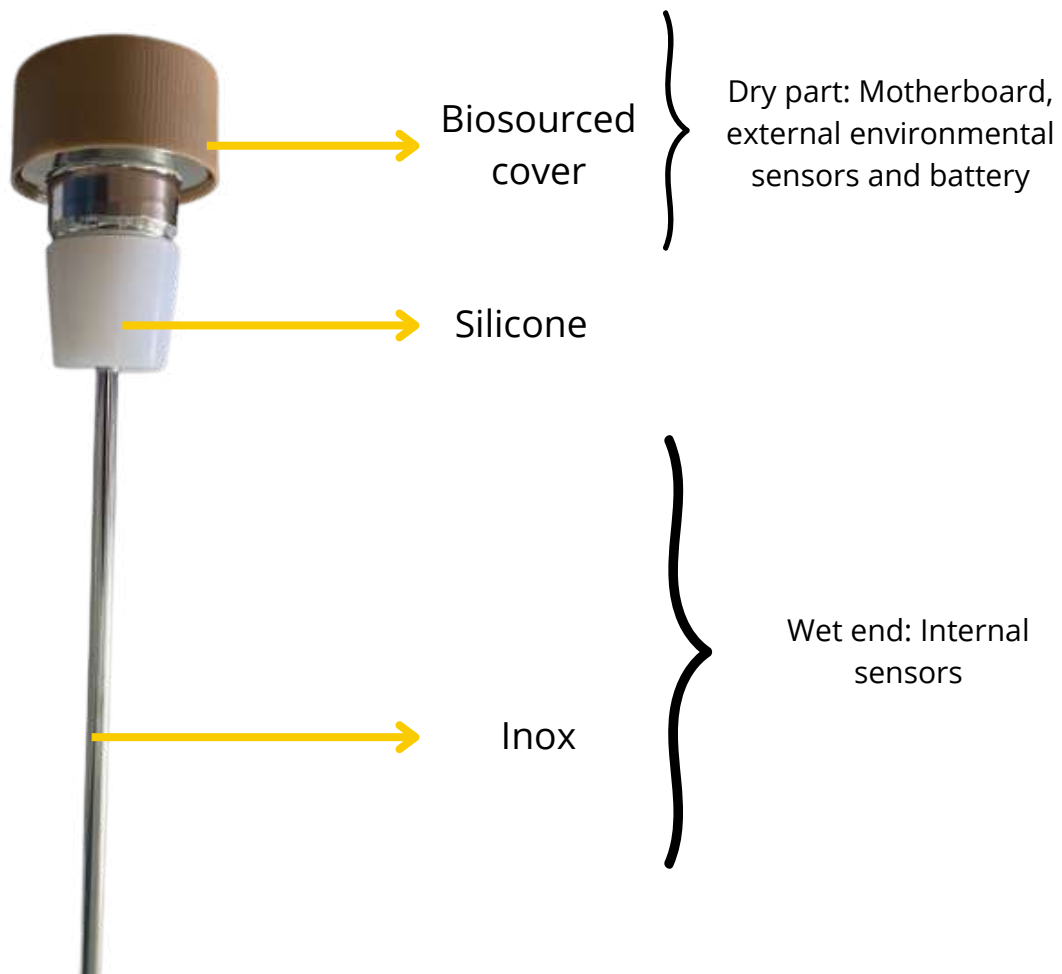
- Save up to 30% of manual labor in the cellar.
- Save up to 30% energy consumption in the cellar.
- Reduce your Angels Share by up to 2%.
- Control the quality of your products and anticipate microbiological drift thanks to personalized support.
- Reduce the use of inputs.

The sensors are integrated directly into your container and display the measured data on the Onafis interface. Bungs can be adapted to any type of container (tank, barrel, amphora, etc.).



4.2 COMPOSITION AND SCHEMATIC

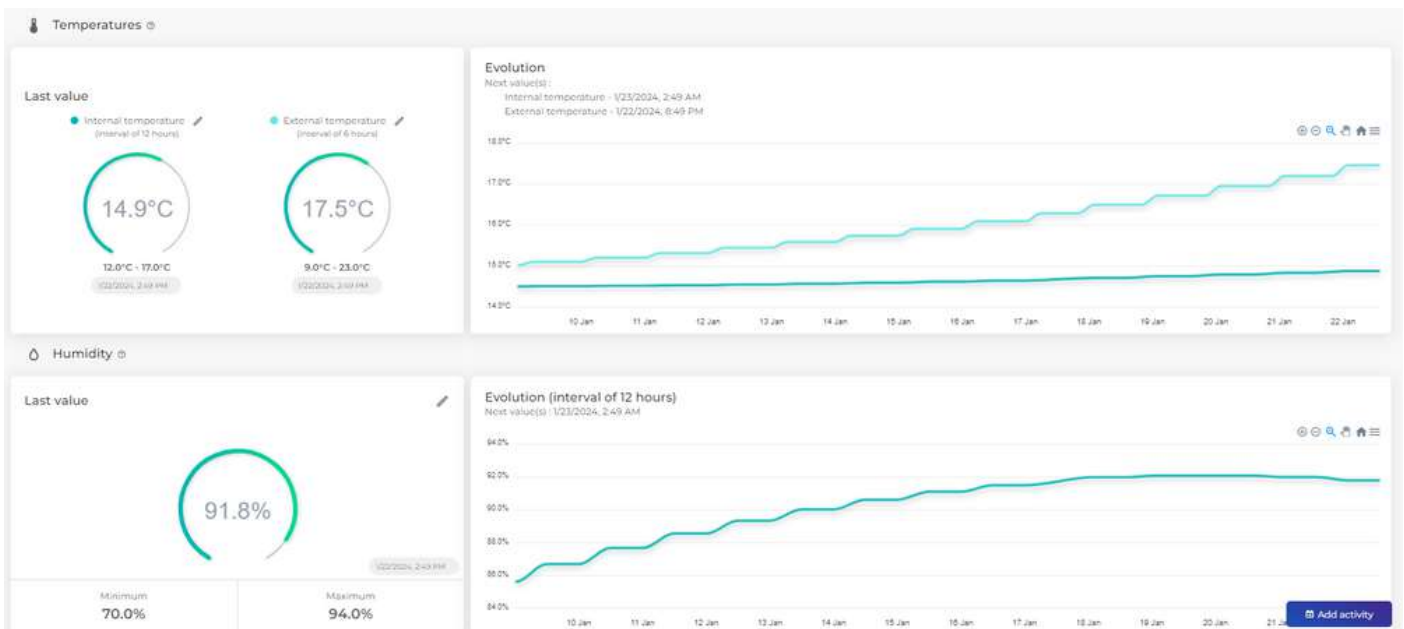
A Smart Bung is made up of a "dry" part, comprising an electronic board with sensors that measure the parameters of the external environment. This is also where the battery is located, enabling the plug to be autonomous. This part must not be submerged and is located on the top of the plug. The other part is the "submersible" part, corresponding to all the sensors that will measure the liquid's parameters. This part is submerged and the sensors are all connected to the electronic board, which centralizes the data and transmits them via Bluetooth.



4.3 OPERATING PRINCIPLE

TEMPERATURE AND HUMIDITY

Temperature sensors monitor the temperature inside and outside containers. In combination with the humidity sensor, you can identify microclimates, understand and control your cellar environment to preserve product quality, optimize Angels' share and save energy.

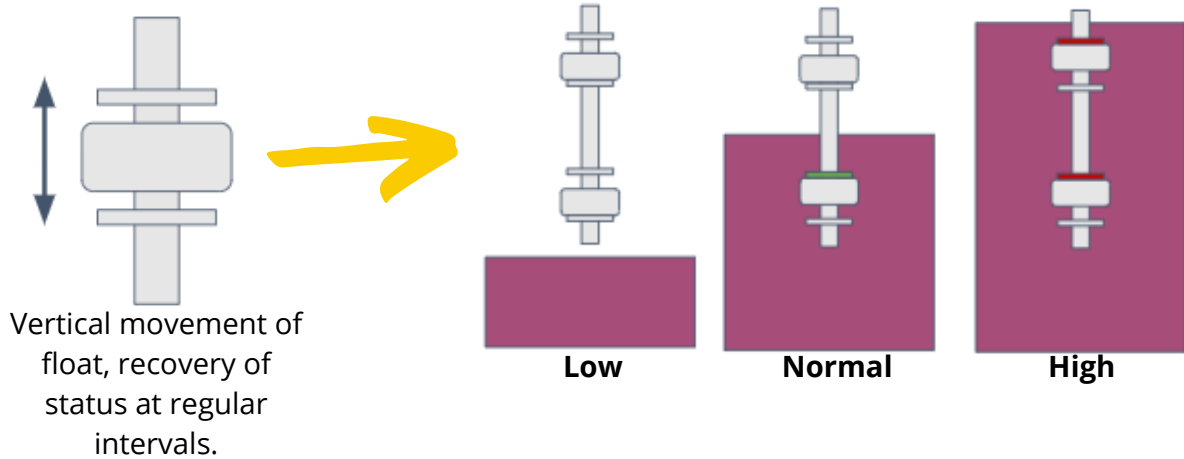



PRESSURE

Onafis bungs measure the atmospheric pressure in your winery.

LEVEL (OPTIONAL)

B-Evo with level are equipped with a level sensor that allows you to monitor the contents of your tanks.



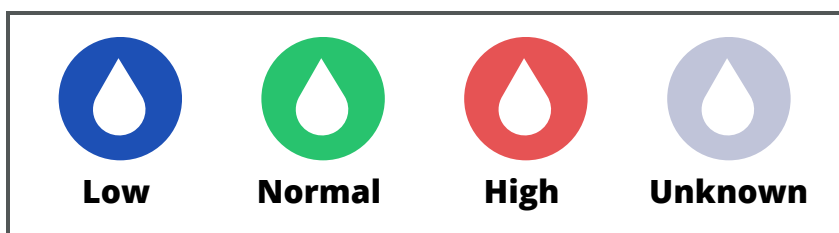
 *How to interpret the level measurement:*

- Observe the LED attached to the bung



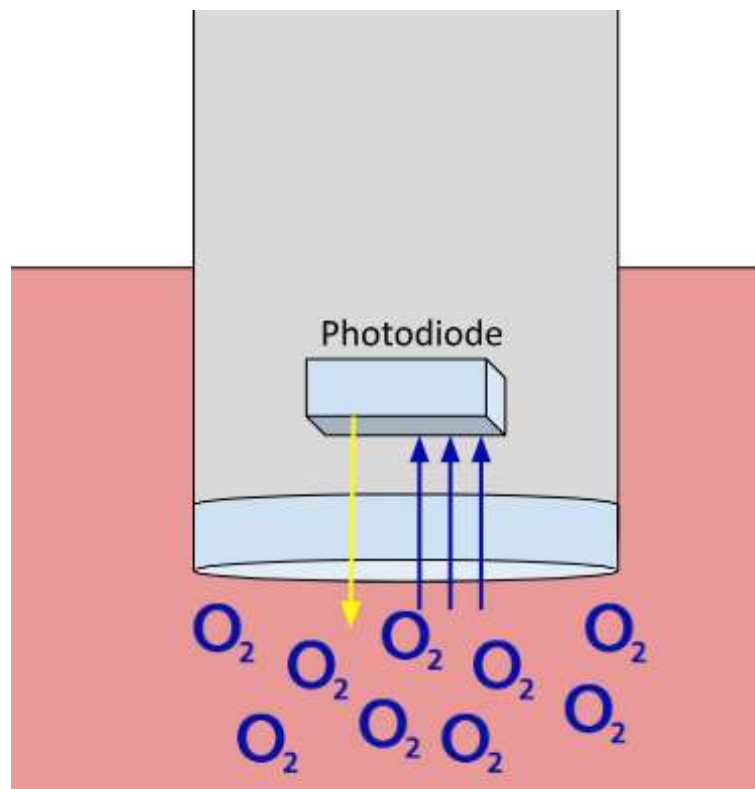
Level	LED color
Low	Blue
Normal or probe off	OFF
High	Red
Incoherent	Magenta

- On the ONAFIS application



DISSOLVED AND VOLATILE OXYGEN (OPTIONAL)

The oxygen sensor enables precise, real-time measurement of oxygen in liquid and gaseous media. It thus enables the use of inerting gases to be rationalized. Based on optical technology (luminescence), it works on any type of container, even opaque ones (barrels, amphoras, tanks, etc.). This technology enables it to measure oxygen concentration non-destructively on the product, eliminating the disadvantages associated with traditional electrochemical measurement practices, such as sampling, product degradation, measurement time, etc.



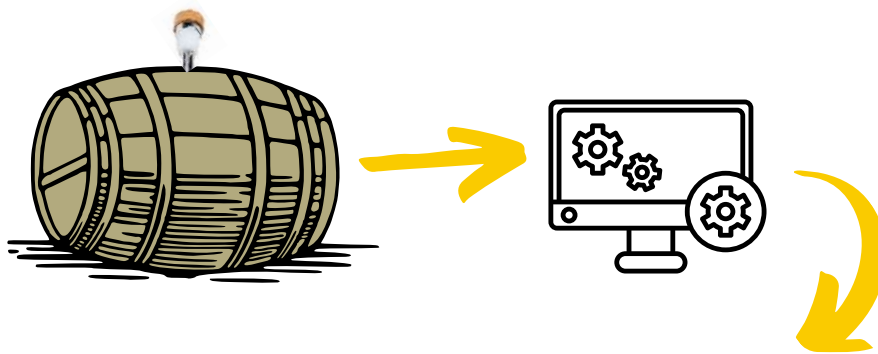
The luminescence measurement method offers these stable and precise measurement values over a very long period of time.

MICROBIOLOGICAL DRIFT RISK (OPTIONAL)

MDR (Microbiological Drift Risk) is an indicator of microbiological proliferation (Brettanomyces yeasts, lactic acid bacteria, and various microorganisms) based on data patterns measured by the B-Evolution bung's luminescence sensor. It ensures :

- daily analysis and early detection
- reliability: over 70% of alerts detected microbiological contamination
- maintenance of product quality thanks to the luminescence sensor

The percentage indicates the probability of microbiological contamination. A counter-analysis is recommended for a risk of over 40%.



15.0%

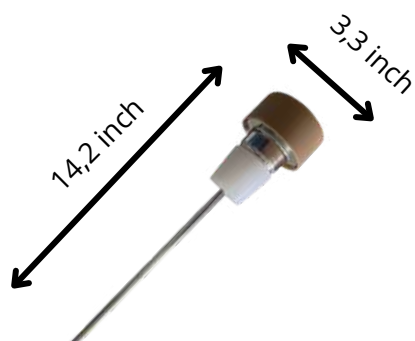
Risque microbiologi... 14/09/23, 09:00



4.4 OUR RANGE OF BUNGS

BARRELS B-Atmos & B-Evolution

External measurements	B-Atmos	B-Evolution	range of measurements	Accuracy
External temperature	✓	✓	-40°F to 257°F	+/- 0,2°F
Hygrometry	✓	✓	0 to 100%	+/- 2%
Pressure	✓	✓	300 to 1 250 hPa	+/- 50 hPa
Internal measurements				
Liquid temperature	✓	✓	14°F to 185°F	+/- 0,5°F
Dissolved and gaseous oxygen		✓	0 to 30 mg/L	+/- 0,03 mg/l
Microbiological Drift Risk (MDR)		✓	Accuracy : Brett: 5 cells/ml AV: 0,2 g/L H2S04	
Level				
Others				
Dimensions (L x l x h)	8,5cm x 8,5cm x 36cm 3,3inch x 3,3inch x 14,2inch			
Weigh in g	590 g 20,8 oz	780 g 27,5 oz		
Caps material	Recycled biosourced material			
Bung material	Silicone		Certification FDA/CE sans BPA	
pole material	Stainless steel		Type 316L electropolished	
Alimentation	Battery		Battery CR123A 3,3V	



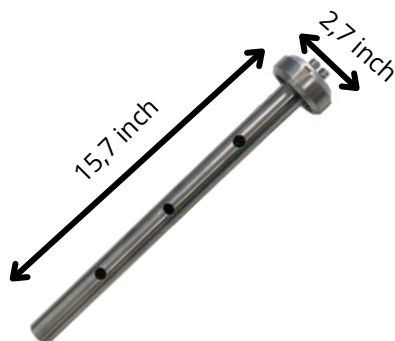
B-BELLOT



B-EVOLUTION are also compatible with Bellot aseptic bungs

TANKS C-Evolution

External measurements	C-Evolution	Range of measurements	Accuracy
External temperature	✓	-40°F to 257°F	+/- 0,2°F
Hygrometry	✓	0 to 100%	+/- 2%
Pressure	✓	300 to 1 250 hPa	+/- 50 hPa
Internal measurements			
Liquid temperature	✓	14°F to 185°F	+/- 0,5°F
Dissolved and gaseous oxygen	✓	0 to 30 mg/L	+/- 0,03 mg/l
Microbiological Drift Risk (MDR)	✓	Accuracy : Brett: 5 cells/ml AV: 0,2 g/L H2S04	
Level	On demand		
Others			
Dimensions (L x l x h)	7cm x 7cm x 40cm 2,7inch x 2,7inch x 15,7inch		
Weigh in g	780 g / 27,5 oz		
Caps material	INOX 316L	Seal DIN50	
Bung material	INOX 316L	Certification FDA/CE sans BPA	
pole material	INOX 316L	Type 316L electropolished	
Alimentation	Pile	Pile CR123A 3,3V	



Onafis offers a customized sizing service based on tank constraints.

AMPHORES A-Evolution

External measurements	A-Evolution	Range of measurements	Accuracy
External temperature	✓	-40°F to 257°F	+/- 0,2°F
Hygrometry	✓	0 to 100%	+/- 2%
Pressure	✓	300 to 1 250 hPa	+/- 50 hPa
Internal measurements			
Liquid temperature	✓	14°F to 185°F	+/- 0,5°F
Dissolved and gaseous oxygen	✓	0 to 30 mg/L	+/- 0,03 mg/l
Microbiological Drift Risk (MDR)	✓	Accuracy : Brett: 5 cells/ml AV: 0,2 g/L H2S04	
Level			
Others			
Dimensions (L x l x h)	7cm x 7cm x 40cm 2,7inch x 2,7inch x 15,7inch		
Weigh in g	800 g / 28,2 oz		
Caps material	INOX 316L		
pole material	INOX 316L	Type 316L electropolished	
Alimentation	Battery	Battery CR123A 3,3V	



4.5 DATA COMMUNICATION PRINCIPLE

The Manager Module enables :

- collect Smart Bung data.
- Monitor Onafis connected tools or other systems.
- measure the surrounding environment (temperature, humidity and CO2, depending on the model).

MANAGER MODULE



The data collected by the Smart Bung is sent via Bluetooth to the Module Manager, which transmits the collected information to the Onafis application. In this way, data is transmitted in real time.



5 INSTALLATION

5.1 CONNECTING THE 4G BOX



Your installation may include a 4G Box.

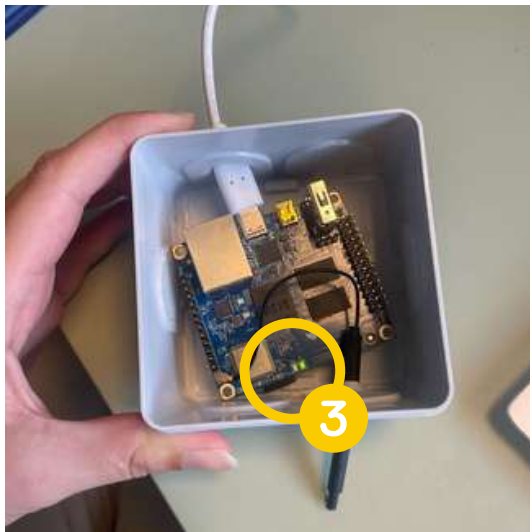
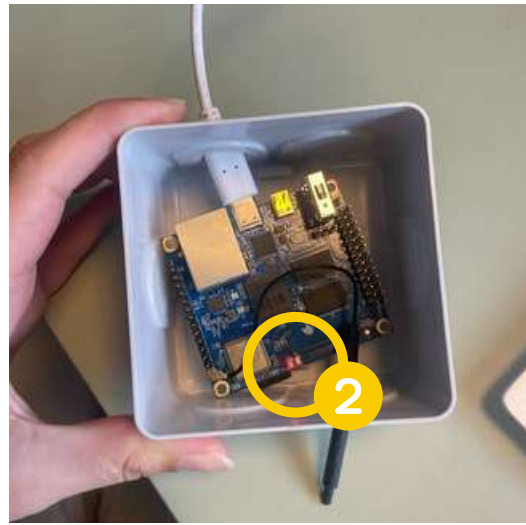
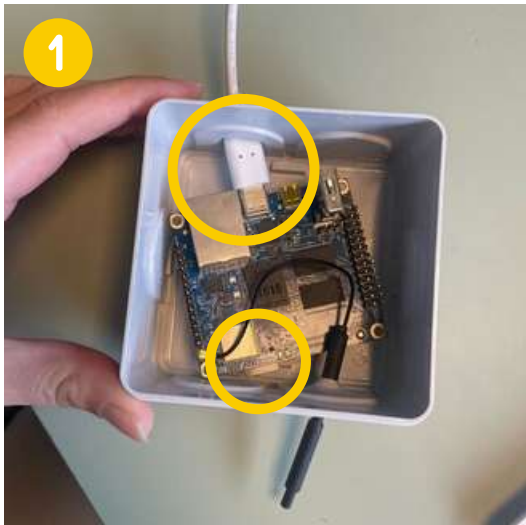


When you receive the product, unpack it carefully and install the two antennas supplied.



Insert the charger tip into the slot provided on the router, then connect the product to the mains using its power supply. The WIFI and network status LEDs should light up blue. Now that your router has been configured in our workshop, all you need to do is attach it to the recommended location.

5.2 CONNECTING THE MANAGER MODULE



- 1 Open the module box. Check that the SD card is fully inserted. Then connect the power supply.
- 2 A red LED indicates that the power supply has been successfully connected.
- 3 After a few seconds, a green LED indicates that the module is stable and can be installed.
- 4 Make sure the Module's antenna is pointing upwards.



Make sure that the Module is not installed in the nearby items that could interfere with the signal (such as electrical boxes, fly screens, etc.).

5.3 INSTALLATION ON CONTAINERS

The bungs are supplied, ready for installation. However, a few precautions must be taken.

ON BARRELS

A connected drain is not hammer-proof. A vertical support with a quarter-turn in the silicone is required to ensure a good grip on the barrel. The bung should be positioned maximum 30 feet from the module. There should be no obstacle between the module and the bung (tank, wall, barrel, etc.).

Plunging bungs take up more volume than a conventional bung. Less topping is required. Generally, two fingers are needed between the bung hole and the liquid. We advise to top by tilting the bung to limit oxygen intake.



Connected bungs can't take a hammer blow!



ON TANK

The C-Evolution can be installed directly on your tank lid.

ON AMPHORA

The A-Evolution can be installed directly on the bung hole of your amphora.



5.4 SWITCHING ON THE BUNG

Simply immerse the bung in your container. To ensure proper measurement of your product, the sensors at the bottom of the bung must be sufficiently immersed. Measurement frequency and alerts can be set on your Onafis interface, directly on your current acquisitions. To create and parameterize an acquisition, please refer to section **8.2 Creating an acquisition and parameterizing measurements**, of this guide.

5.5 SWITCHING OFF THE BUNG

Remove the bung from your container. Once the material has been removed, stop acquisition in the Onafis application. The procedure for cleaning the equipment is described in section **9 Disinfection, cleaning and storage of the instrument**.

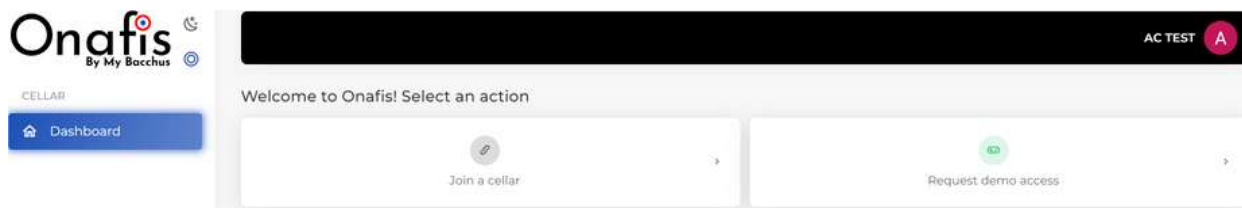
6 CONNECTION TO ONAFIS INTERFACE

You can access your Onafis space from your computer and/or smartphone.
The login address is: <https://app.onafis.com/>

Create an Onafis account or log in using the Google options. This account is independent of your Winery, and simply allows access to the application.



If your account has not yet been set up, click on "Join a cellar" to access your cellar information.



The Onafis team or a member of your domain must provide you with the domain ID to request access.

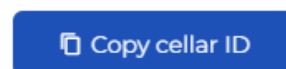
To invite a user, copy the domain ID in the Member section, and validate the invitation once the user has requested access.

Cellar access request

Please enter the cellar token the owner gave you.

Cellar token

Send



7 SETTING BASIC PARAMETERS

Once logged in to your account, you can adjust the settings to suit your preferences.



Depending on your role (cellar manager, manager, member or supervisor), you have different rights to modify the interface. For further details, please refer to the complete application manual available in the online help.

7.1 LANGUAGE SETTINGS

The Onafis application is available in 4 languages: English, French, Spanish and Italian. You can select the language of your choice in the user profile at the top right of the web page, then in the interface tab (see image in next section 7.2 Units).

7.2 UNITS

- 1 Access parameter changes from the user profile and click on Edit
- 2 Select the "Interface" tab
- 3 Select desired unit
- 4 Change language
- 5 Save your preferences. The page will refresh to save your changes. Exports, notifications, emails, sms and data visualization are automatically adjusted.

7.3 ALERT MANAGEMENT

Domaine Démonstration

Personal information

Firstname / Lastname Dehoux

Created at 8/17/2022, 5:25 PM

Updated at 1/22/2024, 3:53 PM

Last connection 5/30/2023, 9:43 AM

Connected with Google

Email

Language English

Cellar access request

User profile

Log out

Edit 1

Personal information Notifications 2 Interface

Subscribe to email alerts

Subscribe to notification alerts 3

Subscribe to SMS alerts

Save 4 View profile

- 1 Access unit change from user profile and click on Edit
- 2 Select the "Notifications" tab
- 3 Possibility of receiving alerts by SMS, email and/or in-app notification



You have a maximum quota of 30 SMS per domain per year. To change this quota, please contact your sales representative.

- 4 Save your preferences. The page will refresh to save changes.

8 EXECUTION OF MEASURES

8.1 BATCH CREATION

You can create a batch on the "Batch" tab in the CELLAR section of your menu.



Cellar batches

Extract to .CSV Create

Actions	Name	Year	Current...
3	Petit Verdot	2021	6/0
1	Lot test	2023	0/0
	Chenin 2018	2018	1101/20
	Produits oenologiques	2022	5/0
	Melon de Bourgogne	2021	0/0

< 1 >

- 1 View the batch
- 2 Extracting data
- 3 Edit title, subtitle, year and minimum stock requirement or delete batch
- 4 Create a batch

Batch creation

Title

Subtitle

Year 2024

Wine dress

Associated parent batches

Minimum of stock to have 0

Create

To create a batch, you must enter a title and a Wine dress.

8.2 CREATING AN ACQUISITION AND SETTING MEASUREMENT PARAMETERS



Before creating an acquisition, you must first create a batch.

You can create an acquisition in the "Running" tab of the ACQUISITIONS section of your menu.



Running acquisitions Create ⁴

<input type="checkbox"/> Actions	Title	Subtitle	Batch	Probe	Type	Created at ↓
<input type="checkbox"/> ¹	Env-Chai-M3		Petit Verdot	B-Atmos - B3A	Atmos	8/26/2021, 10:33 AM
<input type="checkbox"/> ²	Env-Chai-M2		Petit Verdot	B-Atmos - B2A	Atmos	8/26/2021, 10:32 AM
<input type="checkbox"/> ³	Env-Chai-M1		Petit Verdot	B-Atmos - B1A	Atmos	8/26/2021, 10:31 AM

- 1** Access acquisition tracking
- 2** Modify acquisition information
- 3** Select one or more acquisitions to: modify limit values or intervals; view graphs; export; stop
- 4** Create a new acquisition

Create an acquisition Refresh

Title

Subtitle

Associated batch

Probe to use for the acquisition

Create

To create an acquisition, you must enter a title, an associated batch and the probe used for the acquisition.

8.3 DEFINING ALERT THRESHOLDS AND ACQUISITION INTERVALS

You can modify the thresholds of each sensor parameter to receive alerts according to your needs. You can also modify the frequency of your measurements per sensor.

WHEN CREATING AN ACQUISITION

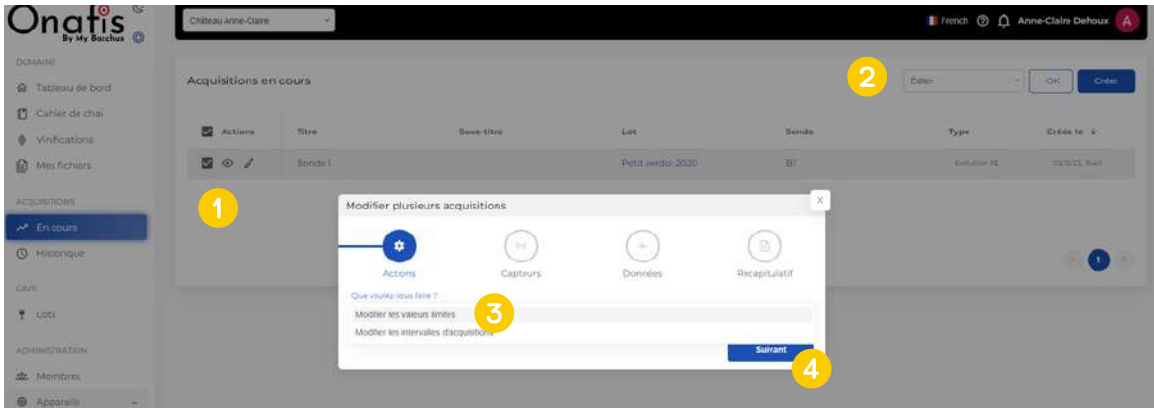
The screenshot displays the 'Créer' (Create) interface for an acquisition. At the top, a dropdown menu shows the selected probe: 'BS (probe-c1e768c9-ae9c-4c83-ab04-a092e0e38c9a-3) - Evolution' (1). Below this is a 'Capteurs disponibles' (Available sensors) section with a 'Créer' button and a toggle for 'Utiliser tous les capteurs' (Use all sensors). Three sensor configuration panels are shown below:

- Humidity:** A toggle switch (2) is checked. The 'Acquisition interval' dropdown (3) is set to '3 days'. The 'Limit values' slider (4) is set between 55% and 100%. The 'Warning thresholds' section has an 'Add' button and a 'No data' button.
- Internal temperature:** A toggle switch is checked. The 'Acquisition interval' dropdown (3) is set to '3 days'. The 'Limit values' slider (4) is set between 9°C and 18°C. The 'Warning thresholds' section has an 'Add' button (5) and a 'No data' button.
- Microbiological risk:** A toggle switch is checked. The 'Acquisition interval' dropdown (3) is set to '3 days'. The 'Limit values' slider (4) is set between 0% and 100%. The 'Warning thresholds' section has an 'Add' button and a 'No data' button.

- 1 Selected probe
- 2 Check here if you wish to use the sensor, otherwise deselect
- 3 Drop-down menu to select reading interval
- 4 Point to value limits to trigger an alert
- 5 You can also add thresholds for which you wish to receive an alert.

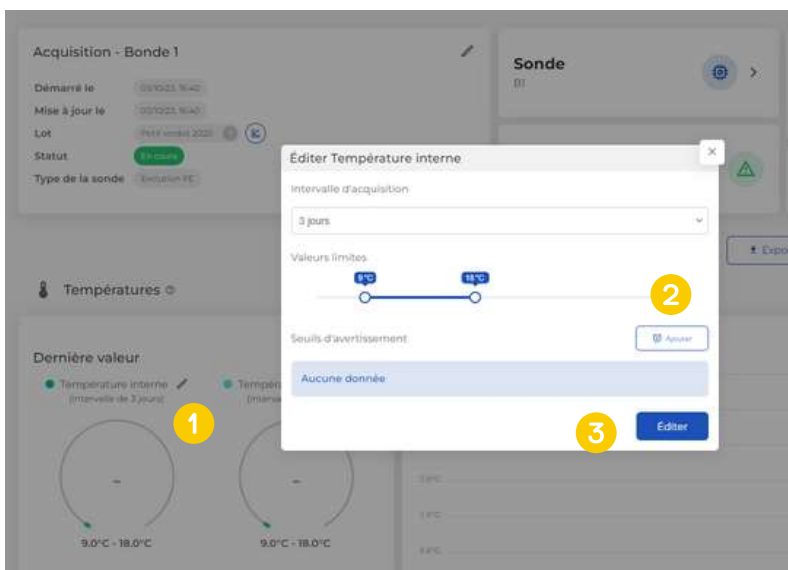
DURING A RUNNING ACQUISITION

Either in the "In progress" tab of the ACQUISITION section of the menu:



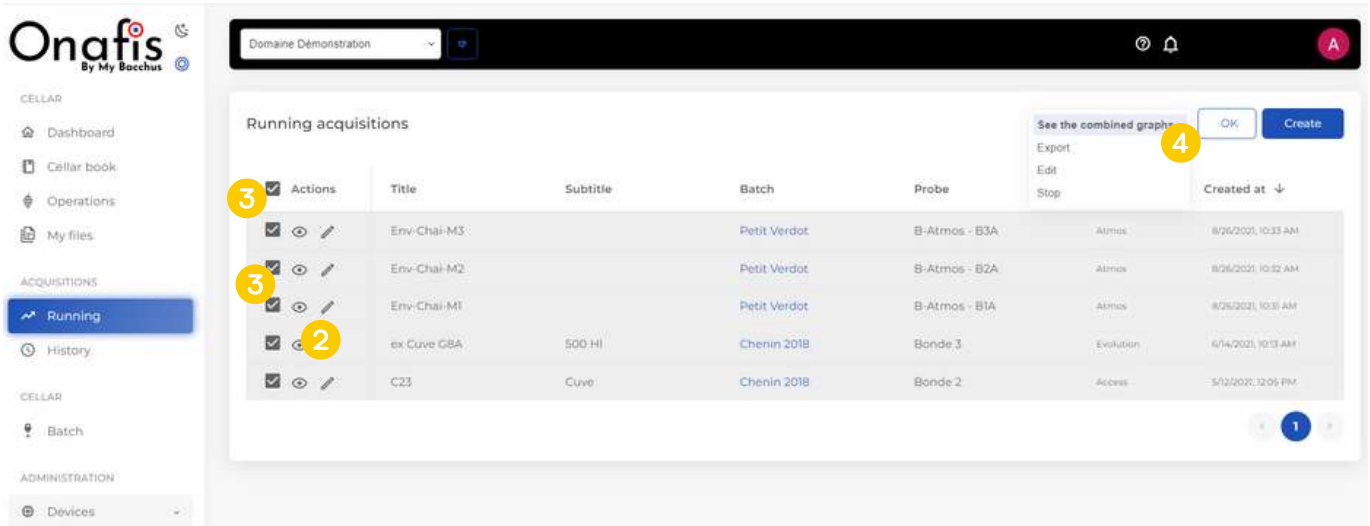
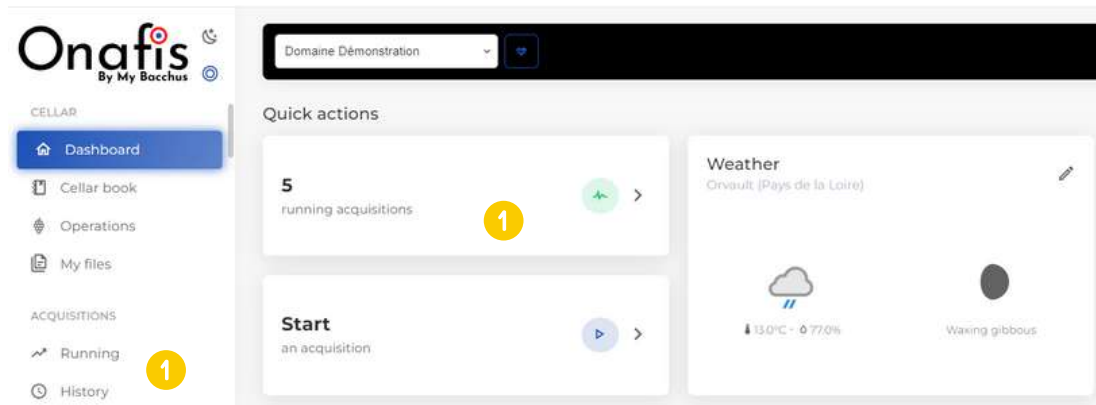
- 1 Select the acquisition(s) you wish to edit
- 2 Click on Edit at top right, then OK
- 3 Select the action to be performed
- 4 Click on Next, then select the sensors and the desired values.

Either directly on the acquisition sensor:



- 1 Click on the pencil to modify the sensor
- 2 Select your new limit values using the slider, or add a threshold using the Add button.
- 3 Click on Edit

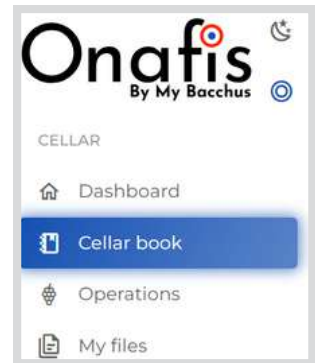
8.4 DATA VISUALIZATION



- 1 To view your acquisition, click on "Running acquisitions" from the Dashboard or on "Running" from the ACQUISITIONS tab.
- 2 To view data from a single acquisition, click on the eye.
- 3 To view data from several acquisitions, select the checkboxes of the relevant acquisitions individually, or select the "Action" checkbox.
- 4 Then click on "Multiple actions" in the top right-hand corner, then select "Combined graphs" and "OK" to view all data.

8.5 TRACEABILITY OF OPERATIONS THANKS TO THE CELLAR BOOK

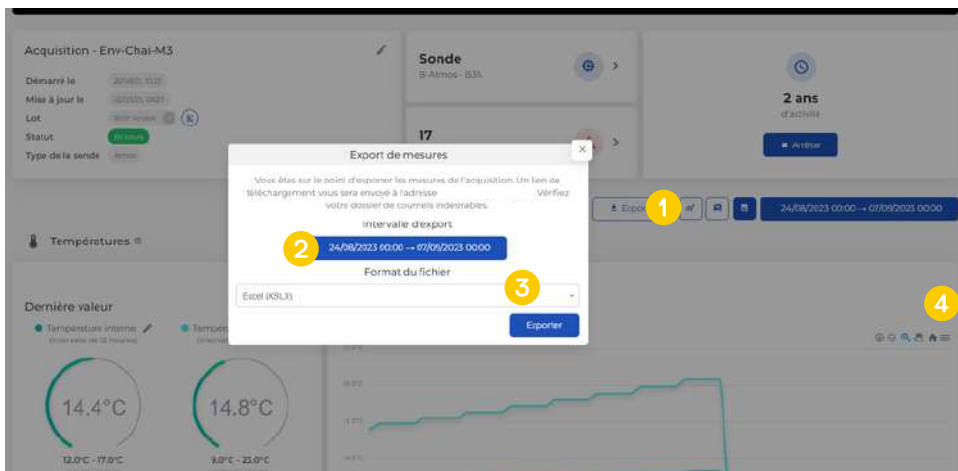
You can add and follow the manipulations carried out during ageing in the "Cellar book" section of your menu.




- 1 Activity search bar
- 2 See commentary on the activity
- 3 Mark activity as completed or not, Add a comment
- 4 Edit and delete activity
- 5 Create an activity

8.6 DATA EXPORT

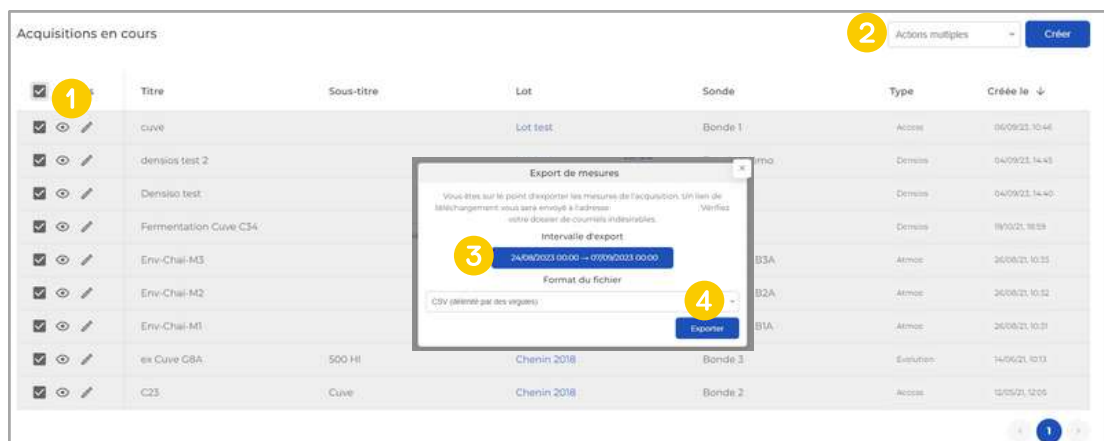
FROM A CURRENT OR DISCONTINUED ACQUISITION



- 1 Click on export
- 2 A window will open, select the export interval
- 3 Option to export in CSV or Excel format, then click on "Export".
- 4 Click  to export data from a single sensor in SVG or PNG format

An e-mail will be sent to your address with a downloadable link.

FROM THE LIST OF CURRENT AND DISCONTINUED ACQUISITIONS

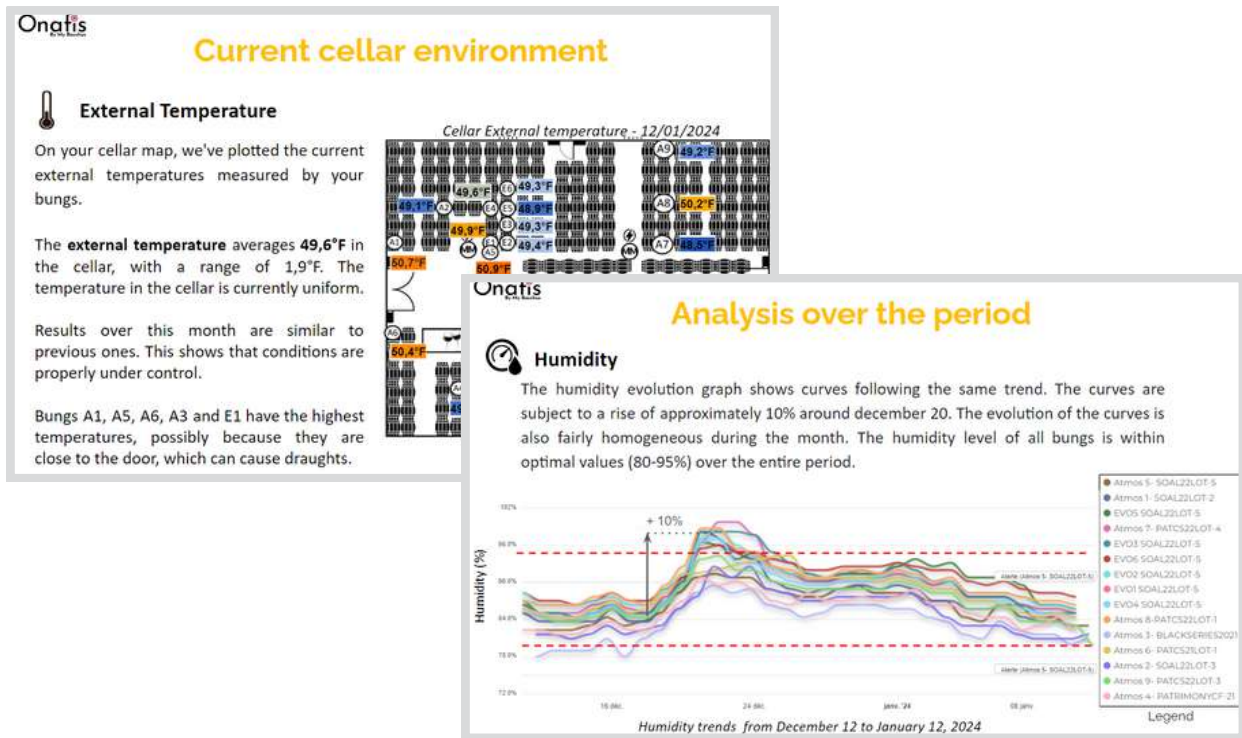


- 1 Select the acquisitions to be exported
- 2 Choose "Export" in the Multiple actions menu, then click on OK.
- 3 A window will open, select the export interval
- 4 Option to export in CSV or Excel format, then click on Export

An e-mail will be sent to your address with a download link.

8.7 ANALYSIS REPORTS

Your subscription includes bimonthly analyses (every two months) of your winery's environment. The bimonthly report brings together all the data collected by the bung in a detailed analysis of your aging conditions.



You'll find your bimonthly reports in the "My files" tab.



The ONAFIS team will contact you by e-mail as soon as a new report is available.

9 INSTRUMENT DISINFECTION, CLEANING AND STORAGE

Cleaning

You can soak the bungs in a bucket of water, 10% sulphite water or raw alcohol. **CAUTION:** Do not use aggressive products such as bleach, ammonia, detergent, paint stripper or descaler. Impurities slide off stainless steel components. If residues remain stuck to the stainless steel, you can use a microfiber cloth, soft cloth, chamois leather or nylon sponge. **WARNING:** Never use wire brushes, steel wool, steel wool or steel scouring pads. The silicone part can be replaced, ask your referent.

Disinfection

Bungs can be disinfected before use. You can use the disinfectant and associated quantities normally used to disinfect equipment. Once removed from the solution, rinse and reassemble the bungs.



Cleaning bungs in a bucket of 10% sulfite water



Do not use corrosive products

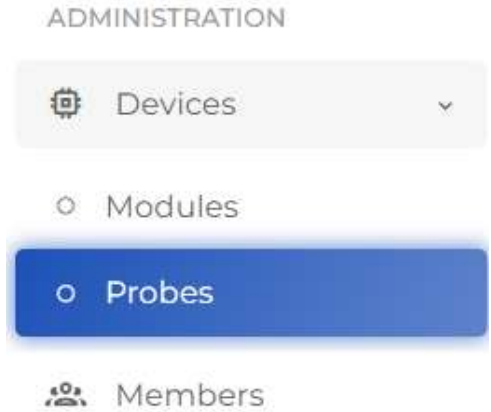
Storage

Once the bung is out of the liquid, remember to stop the acquisition process associated with it. For storage, you can store your bungs in a dry environment away from direct sunlight. For storage over several months, you can entrust your bungs to the Onafis team, who will check them in the workshop and clean them thoroughly.

10 MAINTENANCE

10.1 ACCESSING DEVICE INFORMATION

You can view the battery and signal level of your equipment from the Onafis application. In the Devices > Probes tab, you'll find the information you need to ensure your device is working properly.



Domaine Démonstration French ⓘ 🔔 G

Une fois qu'une sonde est installée à proximité d'un module, utilisez la fonctionnalité de scan pour les lier à votre tableau de bord

[Scanner](#)

Actions	Nom	Type	Adresse MAC	Vers...	Batterie	Signal
	Bonde 1	Access	probe-16d9a5cc-d3b0-4f34-b272-7beaff3009f7-5	-	🔋 8 %	📶 -76 db
	Bonde 3	Evolution	probe-16d9a5cc-d3b0-4f34-b272-7beaff3009f7-1	-	🔋 42 %	📶 -70 db
	B-Atmos - B...	Atmos	probe-dbf67afe-b499-4a02-8e54-2cc5b3ade7e4-3	-	🔋 64 %	📶 -61 db
	B-Atmos - B...	Atmos	probe-dbf67afe-b499-4a02-8e54-2cc5b3ade7e4-4	-	🔋 34 %	📶 -78 db



Batteries below 20% can lead to difficulties in measuring parameters and consequently to the loss of important data for analysis of the winery environment and product quality. See [section 10.2 Battery replacement](#)



A signal below -85 dB may interfere with communication between the probes and the Onafis application. See [10.3 Checking the module](#) and [10.4 Checking the 4G box](#).

10.2 REPLACING BATTERIES



Carefully unscrew the cover.

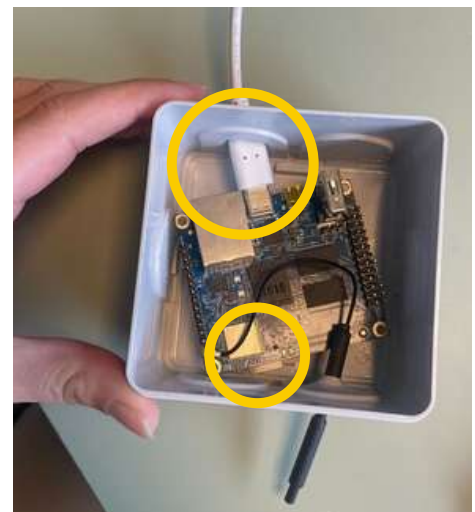
Carefully insert the CR123A 3V battery into the battery holder, then replace the cover.

Your plug is now ready to be inserted into your container.

10.3 CHECKING THE MODULE

Check that the manager module is connected to the mains via the USB-C port. If not, reconnect the module to the mains. If the module is already powered up, but the LED is off, unplug it from the mains, check that the SD card is properly inserted, wait 1 minute and then plug it back in. The module should return to its stand-alone configuration.

If these steps have not solved your connectivity problems with our servers, please contact our customer service department so that we can provide you with further solutions or plan a joint intervention.



10.4 CHECKING THE 4G BOX

If your installation includes a 4G box, first check that it is powered up and working. The power indicator light should be blue.



If the box is powered, the WIFI and network status LEDs should be lit up blue. Also note the number of LEDs associated with the strength of the signal received (a minimum of 2 is required for good communication with our servers). If these conditions are not met, contact our customer service department for further guidance.

If the box is not switched on. Check that the power supply connector is correctly inserted into the router, then connect the product to the mains using the power supply. Now that your router has been configured in our workshop, all you need to do is attach it to the recommended location.

10.5 REPLACING A PART

Onafis has carefully tested and packed the products prior to shipment. However, damage may occur in transit.

If any part is missing or damaged, please contact your Onafis sales representative.

10.6 REFER TO ONAFIS

Your serenity subscription includes regular remote checks by our technical teams on all your equipment, from replacing faulty equipment to monitoring battery levels.

Your equipment can be returned to the following address:

ONAFIS
15 Boulevard Marcel Paul, Bâtiment C
Parc de l'Angevinière
44800 Saint Herblain

11 DECLARATION OF CONFORMITY

Technical documentation Smart bung product

1. Introduction

The Smart bung product is designed with carefully selected materials (see diagram in appendix) to ensure safety and compliance with regulatory standards, in particular Regulation (CE) no. 1935/2004 on materials and articles intended to come into contact with foodstuffs.

The product Smart bung and this documentation take into account the following items:

- B-Atmos (for barrels)
- B-Evolution (for barrels)
- B-Bellot (for barrels)
- C-Evolution (for tanks)
- A-Evolution (for amphores)

2. Composition of materials used in Smart bung

The Smart bung product is composed of the following materials, all in compliance with Regulation (CE) No. 1935/2004:

a. 316L Stainless Steel

- Material name : 316L stainless steel;
- Description : Used in the construction of certain parts of the Smart bung, especially the bell, the pole and the extensions;
- CE conformity (1935/2004): Yes;
- Other conformities: cnd / non-destructive test to ISO 17635.

b. PB199A3M

- Material name: Polypropylene PB199A3M;
- Description: High-quality polypropylene with superior mechanical properties. Used for the cone to keep the sensor floating in the bell;
- CE conformity (1935/2004): Yes;
- Other conformities: Normes European Union Food Contact, FDA USA, Japan Food Contact, Pharmacopela.

December 2023 version

14

c. Black colorant

- Name: Black MO 23020;
- Description: Colorant used to dye the cone black;
- CE conformity (1935/2004): Yes;
- Other conformities: Regulation (CE) n°2023/2006; Regulation (EU) n°10/2011

d. Silicone

- Material name: Platinum silicone
- Description: Platinum silicone, also known as medical silicone, is a high-grade silicone variant used in a variety of applications, including food contact and the medical field. It is characterized by the use of a platinum catalyst during manufacture, making it purer and more stable than other forms of silicone. Platinum silicone offers excellent heat resistance, flexibility and is non-toxic. It is used in the Bonde d'élevage product to make the joint between the staves and the bung hole.
- CE conformity (1935/2004): Yes;
- Other approvals: FDA; TCA, TeCA, TBA, PCA, TCP, TeCP, TBP, PCP cannot be detected, residual oxidizing agents (peroxides) cannot be detected.

3. Smart bung compliance features

The Smart bung product has been designed and manufactured in compliance with food safety standards, with particular attention to the requirements of Regulation (CE) n°1935/2004. The following features demonstrate the conformity of the finished product:

a. Selection of materials

- All materials used in the manufacture of Smart bung comply with Regulation (CE) n°1935/2004, thus guaranteeing the absence of harmful substances in materials in contact with foodstuffs.

b. Manufacturing process

- The Smart bung manufacturing process follows strict quality control standards to ensure material integrity and regulatory compliance.

December 2023 version

24

c. Migration testing

- Migration tests have been carried out to assess the amount of substances that can migrate from materials into foodstuffs. The results show compliance with the limits specified by the regulations.

d. Intended use

- Smart bung has been specifically designed to come into contact with foodstuffs in accordance with its intended use. The product's characteristics guarantee optimum safety.

4. Conclusion

In conclusion, the Smart bung product is fully compliant with Regulation (CE) n°1935/2004 thanks to the careful selection of materials used, compliance with manufacturing standards and conformity tests carried out. Users can have total confidence in the safety and quality of Smart bung for applications in contact with foodstuffs.

Place of product design and assembly :
ONAFIS marque de MY BACCHUS
15 boulevard Marcel Paul;
Parc Angevineire – Bâtiment C
44500 SAINT HERBLAIN
FRANCE
Telephone : 02 52 88 00 07


15 Boulevard Marcel Paul
Bâtiment C
44500 - Saint Herblain
+33 2 52 88 00 07
contact@onafis.com
SIRET: 83801102100014

5. Appendix

Diagram of the Smart bung and the different materials it is made of:



Onafis
By My Bacchus

02 52 88 00 07

contact@onafis.com
