

Declaration for Active Dry Yeast for use in Oenological Practices

20 March 2015

Food Fit for Human Consumption

We hereby confirm that all raw materials used in the production of aforementioned products have a purity level compliant to all relevant food regulations. The aforementioned products do not contain components or admixtures injurious to the health of the consumers. They meet all applicable standards for food for human consumption as defined in the *Australia New Zealand Food Standards Code*, United States Code of Federal Regulations as well as the United States Department of Agriculture and the European Food Commission.

We therefore guarantee that the aforementioned products are in accordance with current food manufacturing regulations as applicable to these products. Under these conditions these products are safe for human consumption.

Food Safety

These products have been processed in a manner consistent with current Good Manufacturing Practices and HACCP. Practices include traceability, non-conformance, and recall. The facilities have written, implemented, recorded, and reviewed plans for manufacturing, processing, packaging, and holding food items. Additionally each production and storage facility has a plan specific to their building to address facility security and food security (food defense).

Food Allergens

The product(s) sold have not been produced with the foods or their derivatives that account for the majority of human food allergic reactions as listed in EU Reg. 1169/2011 as ammended.

These products are not considered to contain the following:

- Cereals containing GLUTEN and products thereof
- Crustaceans and products thereof
- Eggs and products thereof
- Fish and products thereof
- Peanuts and products thereof
- Soy and products thereof
- Milk (including lactose) and products thereof
- Tree Nuts and products thereof
- Celery and products thereof
- Mustard and products thereof
- Sesame seeds and products thereof
- Lupine and products thereof
- Molluscs and product thereof
- Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂

International Oenological Codex and OIV (Organisation Internationale de la Vigne et du Vin)

The products we market for use in oenology are listed in the OIV as allowed in wine production. These products are in conformance with the current oenological codex regulations.

COMMISSION REGULATION (EC) No 606/2009 for “laying down certain detailed rules for implementing Council Regulation (EC) No 479/2008 as regards the categories of grapevine products, oenological practices and the applicable restrictions” allows the aforementioned products in oenological practices and processes.

Food Additives

No preservatives or colourings have been used in the fermentation of the microorganism or in the aforementioned products.

The products may contain one or more Food Additives. Food Additives are defined in (EC) No. 1333/2008 and in Regulations (EC) No. 178/2002 and (EC) No. 1829/2003 and 21 CFR § 170-178. All Food Additive used comply with applicable Food Additive legislation (EC) No. 231/2012 and 21 CFR § 170-178.

Food Contact Packaging

We hereby confirm that the packaging materials of these products are suitable for the packaging of food. We have certification on file from our suppliers documenting the packaging provided to us is in accordance with the current US and EU food contact packaging regulations.

The product contact packaging are consistent with EC 1935/2004 and EU 10/2011 as ammended. In addition, we have statements from our suppliers that phthalates or its derivatives [bis-phenol A, and poly brominated substances (PBBs & PBDEs)] will not be added or are present in any package or packaging component during the manufacturing process.

Furthermore, these substances are not used in the production of micro-organisms or in the manufacture of ingredients used in the final products.

Genetic Modification

According to our knowledge, the microorganisms are as they were found in nature and have not been modified through genetic engineering. They have been rigorously checked and analyzed for identity and purity.

To the best of our knowledge materials used to make the final products do not contain GMO. We have documentation on file from suppliers as confirmation.

In these conditions, the aforementioned food materials do not contain GMO.

Nano-material

The aforementioned products have not been produced with the use of nanotechnology and therefore do not contain any engineered nano-materials in accordance with Regulation (EU) No 1169/2011 of the European Parliament.

Radioactivity and Ionization

The aforementioned products have not been ionized or irradiated and do not contain any ionized or irradiated components. They are compliant with directive 1999/2/EC of the European Parliament concerning foods and food ingredients treated with ionizing radiation and 21 CFR § 179 on irradiation in the production, processing and handling of food.

Use of Sewage Sludge

Sewage sludge has not been used in the production of the microorganisms.

Sewage sludge has not been used in the production of the ingredients contained in the aforementioned products as affirmed by our suppliers.

Growth on Petrochemical Substrate

The yeast products have not been grown on petrochemical substrate or sulphate waste liquor.

Ingredients of Animal Origin

The aforementioned microorganisms were not produced by or with ingredients of animal origin. In addition the finished products were not produced by or with ingredients of animal origin.

These products are therefore free of any risk from BSE (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy).

Antibiotics

The aforementioned products are manufactured from raw materials that do not contain antibiotics and no antibiotics are used at any stage of their manufacturing process. All of the aforementioned products are therefore free from antibiotics.

Dioxins and PCB

There is no limit requirement for these products or their ingredients on dioxin levels under Commission Regulation (EC) No 1881/2006 "Setting maximum levels for certain contaminants in foodstuffs" section 5. Therefore these products or products made with these ingredients do not constitute a risk for Dioxin and PCB compounds.

The manufacturing process of the aforementioned products is not susceptible of releasing dioxins. Additionally, the aforementioned products have not been manufactured near industrial or natural processes susceptible of releasing dioxins; nor were they manufactured using raw materials, processing aids or water resulting from such processes

Heavy Metals

The aforementioned products and their ingredients as well as the fermentation media ingredients are not listed in the Commission Regulation (EC) No 1881/2006 or in the FDA annex for maximum levels of the metals Lead (Pb), Mercury (Hg), and Cadmium (Cd). Therefore, the aforementioned products or products made with these ingredients do not constitute a risk for heavy metal maximum residue levels. For Arsenic (As) reference refer to the Food Additive statement.

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Additionally the fermentation, blending and conditioning processes themselves do not bring any risk of introducing heavy metals in these products. As such, it is then safe to assume that these products can be considered not at risk for heavy metal content.

Hazardous Substances

These products are not listed on the EU REACH CMR (Carcinogenic, Mutagenic or toxic to Reproduction) and SVHC (Substances of Very High Concern), the US NTP (National Toxicology Program), and the WHO IARC monographs. Consuming the aforementioned products represents no risk of exposure to any of the substances listed on California Proposition 65.

Solvents

No solvents have been used in the fermentation process of the microorganisms nor in any ingredients used in the aforementioned products.



Shannon Losing

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Valid for 3 years from date of issue. Changes in production or legislation will result in document updates.

The information in this certificate has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.