

DECLARATION FOR ACTIVE DRY YEAST FOR OENOLOGY

January 31, 2012

Genetic Modification

We certify that the yeast strains are not from genetically modified organisms. To the best of our knowledge the materials used to produce the yeast have not been genetically modified. *Such methods include cell fusion, microencapsulation and macroencapsulation, and recombinant DNA technology (including gene deletion, gene doubling, introducing a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology).*

Neither Nanotechnology nor nano-ingredients have been used in the production of these products.

USDA National Organic Program Compliance of Non-organic Ingredient

This product and the ingredients used to make it have not been irradiated.

Sewage Sludge has not been used in the production of this product or in the ingredients used in this product.

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

This yeast is non-synthetic.

Absence of Allergens

We certify that active dry yeasts for use in OENOLOGY are free of the foods that account for the majority of food allergic reactions as listed in the reference to Directive 2003/89/EC, annex IIIa, and Directive 2007/68/CE:

Ingredient	Present	Absent
Cereals containing gluten and products thereof		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soy and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X
Celery and products thereof		X
Mustard and products thereof		X
Sesame seeds and products thereof		X
Sulphur dioxide and sulphites at concentrations > 10 mg/kg		X
Lupin and products thereof		X
Molluscs and products thereof		X

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*This document is valid for 3 years from the date of issue.
Changes in production or legislation will result in document updates.*

LALLEMAND INC.

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

We certify that the active dry yeasts for oenology produced and sold by Lallemand Inc. and its subsidiaries are in conformance with the Oenological Codex

Alimentarite-Food Safety

Packaging material and product meet all applicable standards as defined by EU and US food law.

The food material has been processed in a manner consistent with Good Manufacture Practice.

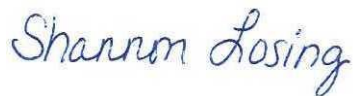
The production facility has a risk analysis and risk management program (HACCP) as part of its quality management system.

The production facility is audited annually for ISO 9001 by an independent third party.

Non Animal Origin - TSE/BSE Free

The active dry yeast for OENOLOGY have been produced from raw materials of non animal origin. It contains yeast only.

Active dry yeast do not contain any ingredient that might pose a TSE/BSE risk.



Shannon Losing

Deputy Manager Quality Assurance, Specialty Products Division

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