

## Declaration for selected lactic acid bacteria for brewing application

June 20<sup>th</sup>, 2017

**Product of** Danstar Ferment AG

**Produced by** Lallemand SAS | 4 Chemin du Bord de l'Eau | Saint Simon | 15130 | France

### Food Ingredient Fit for Human Consumption

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

Under the aforementioned manufacturing conditions these products are safe for their intended use.

### Food Safety / Food Defense

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 been produced without the foods or their derivatives that account for the majority of human food allergic reactions as listed in EU Reg.1169/2011 as amended.

These products are considered free of 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 SO<sub>2</sub>

*The information in this document 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.*

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## **Food Additives**

No food additives, no preservatives or colourings have been used in the production processes of our lactic acid bacteria.

Maltodextrin is used as a carrier.

## **Food Contact Packaging**

We hereby confirm that the packaging materials of these products are suitable for the packaging of food. The product contact packaging is consistent with EC 1935/2004 and EU 10/2011 as amended.

## **Genetic Modification**

According to our knowledge, the bacteria 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. Based on our suppliers' declaration, the raw materials used in the bacteria production process do not contain GMO. In these conditions, our bacteria products do not contain GMO.

## **Nano-material**

The bacteria 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 bacteria 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 bacteria products.

## **Growth on Petrochemical Substrate**

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

## **Ingredients of Animal Origin**

The bacteria production process does not use any ingredients of animal origin. These products are therefore free of any risk from BSE (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy).

## **Antibiotics**

No antibiotics are used in the bacteria manufacturing process.

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## 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.

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 bacteria products are produced from ingredients that are not considered as a risk of Heavy metal content. The production processes themselves do not bring any risk of introducing heavy metals in these products.

The products are in compliance with the OIV Codes.

## 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. The use of the bacteria products does not represent a risk of exposure to the substances listed on California Proposition 65.

## Solvents

No solvents have been used in the bacteria production process or in the ingredients used in the production process.

## Tobias Fischborn

QA Manager, Lallemand Brewing

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

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