

Declaration for Oenology bacteria produced for FML EXPERTISE

FML Expertise C STD, FML Expertise S MBR, FML Expertise VIVA MBR, and FML Expertise Extreme 1-Step

Product of Danstar Ferment AG, produced by Lallemand SAS- 4 chemin du bord d'eau -15130 Saint Simon, France

15 January 2015

Food Safety

These products have been processed in a manner consistent with current Good Manufacturing Practice (GMPs) and Hazard Analysis and Risk-Based Preventive Controls for Food. This includes 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.

Under the aforementioned conditions these products are safe for their intended use and suitable for human / animal consumption.

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.

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.

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 the reference to Directive 2003/89/EC, annex IIIa, Ingredients referred to in Article 6(3a), (10) and (11) and Directive 2007/68/CE. 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
- Lupin 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

Genetic Engineering

The microorganisms in these products have not been genetically engineered.

To the best of our knowledge, materials used to make the final products are not genetically engineered. We have documentation on file from suppliers as confirmation.

Radioactivity and Ionization

The products have not been ionized or irradiated and do not contain any ionized or irradiated components. The ingredients used in the fermentation and in the final product have not been irradiated or contain any ionized components as affirmed by our ingredient suppliers.

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 used in this product as affirmed by our suppliers.

Growth on Petrochemical Substrate

As per the USDA NOP regulation, this applies to yeast. The yeast have not been grown on petrochemical substrate or sulphate waste liquor.

Ingredients of Animal Origin (TSE / BSE Free)

These products were not made with ingredients of animal origin. The finished products do not contain ingredients of animal origin.

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.

Phthalates

Phthalates or its derivatives are not used in the production of the microorganisms or the ingredients used in the products. We have on file certification from our packaging suppliers that state that phthalates or its derivatives [bis-phenol A, and poly brominated substances (PBBs & PBDEs)] will not be added or be present in any package or packaging component during the manufacturing process.

Dioxins and PCB

There is no limit requirement for these products or their ingredients on dioxin levels. Therefore these products or products made with these ingredients do not constitute a risk for Dioxin and PCB compounds.

The manufacturing process of these 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

Raw materials and ingredient used in the fermentation and finished product blending of these products are not listed in the EU annex or in the FDA annex for maximum levels of the heavy metals Lead (Pb), Mercury (Hg), Cadmium (Cd), and Arsenic (As). As such these regulation do not apply to Lallemand products.

The fermentation, blending and conditioning processes themselves do not either 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 and will meet the requirements of Proposition 65 of California.

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.



Shannon Loring
Lallemand Inc, Specialty Product Division
Deputy Manager QA

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.