

Declaration for LalBrew® Premium and LalBrew® Essential “Active Dry Yeast” for use in Brewing Practices

Product of Denmark: Produced by Danstar Ferment AG, Vejlevej 10 Fredericia DK-7000 Denmark |Subsidiary of Lallemand Inc.

Product of Austria: Produced by Lallemand GmbH, Ottakringerstrasse 89, Vienna, A-1160, Austria |Subsidiary of Lallemand Inc.

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.

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

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 amended.

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

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.

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.

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 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).

Phthalates

Phthalates or its derivatives are not used in the production of the microorganisms or the ingredients used in the final products.

We have on file certification from our packaging suppliers that state that phthalates or its derivatives [bisphenol A, and poly brominated substances (PBBs & PBDEs)] will not be added or be present in any package or packaging component during the manufacturing process. Or they provide the list of substances used, which does not include any phthalates or its derivatives

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

Raw materials and ingredient used in the fermentation and finished product blending of Active Dry Yeast, Bacteria products, Yeast Derivatives, wine nutrients, mineral enriched yeast, and fermented soy 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.

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.

As a final reassurance of the absence of heavy metals, a monitoring program was set in place. Each year, a minimum of five (5) yeast products are tested for heavy metal content up to two (2) times per year. To this date, all products have proven to be well under the allowable limit levels.

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.

**Tobias Fischborn**

Lallemand Inc.

R&D Manager

Valid for 3 years from date of issue.

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.