

## BREWING YEASTS INFORMATION

### Brewing yeast



SafBrew™ HA-18  
SafBrew™ DA-16  
SafBrew™ LD-20

### Allergens

MAIN ALLERGENS (1)	Products mentioned in the list above	
	Voluntary Added	Main contain
Cereals containing gluten and products thereof	NO	NO
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soybeans and products thereof	NO	NO
Milk and products thereof (including lactose)	NO	NO
Nuts and products thereof	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Sulfur dioxide and sulphites at concentrations of more than 10mg/kg or 10mg/liter in terms of the total SO <sub>2</sub>	NO	NO
Lupin and products thereof	NO	NO
Mollusks and products thereof	NO	NO

Allergens (1) as defined by Annex II of Regulation (EU) No 1169/2011 as amended  
Gluten free: <20 ppm

### Composition

SafBrew™ HA-18 SafBrew™ DA-16	Yeasts ( <i>Saccharomyces cerevisiae</i> ), Glucoamylase from <i>Aspergillus niger</i> (EC 3.2.1.3), Maltodextrin, Emulsifier: sorbitan monostearate (E/INS 491)
SafBrew™ LD-20	Yeast ( <i>Saccharomyces pastorianus</i> ), Glucoamylase from <i>Aspergillus niger</i> (EC 3.2.1.3), Maltodextrin, Emulsifier: sorbitan monostearate (E/INS 491)

### Additive information

The Sorbitan Monostearate (SMS = E/INS 491) is an emulsifier authorized for the dry yeast.

The dosage and use of the SMS is ≤ 1 % / dry yeast.

The specifications of the SMS used by Fermentis are in conformity with the JECFA, the Food Chemicals Codex and the purity criteria of the Commission Regulation (EU) No 231/2012 as amended. Fatty acids used for the SMS synthesis used by Fermentis are from vegetable origin.

This emulsifier protects the yeast during drying process (and it is also helpful for rehydration of the yeast in the dough).

## Shelf life

Products	Shelf Life <sup>1</sup>
SafBrew™ HA-18 SafBrew™ DA-16 SafBrew™ LD-20	3 years

<sup>1</sup> in the conditions of storage mentioned on the Technical Data Sheet and packaging.

## Manufacturing statement

PRODUCTS	PRODUCTION AND PACKAGING PLANT
SafBrew™ HA-18 SafBrew™ DA-16 SafBrew™ LD-20	LIS France Packaging: 500g

LIS France, a Lesaffre Group Company is FSSC 22000 certified.  
Address: 67 Rue de la Gare, F 50510 Cérences – France


Fermentis is a Division of **Société Industrielle Lesaffre**, a Lesaffre Group Company.  
Address: BP 3029, rue Gabriel Péri n°137, F 59703 Marcq-en-Barœul - France

All certificates mentioned above are available on request.

## REACH / CLP

Mixture of live yeast and enzyme, not subject to REACH registration requirement  
Resp. Sens. 1: H334 May cause allergy or asthma symptoms or breathing difficulties if inhaled

Labelling elements:

<p>Hazard pictogram:</p>  <p>Signal Word : DANGER</p>	<p>Contains Glucoamylase</p> <p>Hazard statements: H334 May cause allergy or asthma symptoms or breathing difficulties if inhaled</p> <p>Precautionary statements: P261 Avoid breathing dust/fume/gas/mist/vapours/spray P285 In case of inadequate ventilation wear respiratory protection. P304+P341 IF INHALED: If breathing is difficult, remove victim to fresh air and keep at rest in a position comfortable for breathing. P342+P311 If experiencing respiratory symptoms: Call a POISON CENTER or doctor/physician. P501 Dispose of contents/container according to the local regulations.</p>
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Please consult the Safety Data Sheet

## Animal free BSE / TSE

There are no protein elements based on animal flour and no fat matter based on animal products used in the production of the mentioned products.

## Antibiotics free

Even if the antibiotics can be legally used in order to control the microbial development for specific process or application, microbiological control is managed in process according to the conventional way (mechanic, thermal and / or chemical) without introduction of antibiotics in the products.

We believe that compliance with Good Manufacturing Practices integrating application of routinely conventional cleaning operations, and usage of food compatible equipment and adequate engineering, are altogether sufficient in order to satisfactorily manage the yeast process without the usage of antibiotics.

### Dioxins

Regulation (EC) No 1881/2006 amended sets maximal rates for dioxins, DL-PCBs and NDL-PCBs in certain foodstuffs. Yeasts do not fall within the categories of foodstuffs under Regulation (EC) No 1881/2006 and therefore are not subjected to specific rates in Dioxins, PCBs or PCB-DL-NDL.

Nevertheless, the products are regularly submitted to controls for Dioxins, PCB-DL and PCB-NDL.

Results of those analyses have always been below the maximal rates in Dioxins, PCBs and PCB DL NDL set by Regulation (EC) No 1881/2006 especially in vegetable oils and fats:

- All dioxins 0.75 pg OMS-PCDD/F-TEQ/g of fats
- All dioxins and PCB-DL: 1.25 pg OMS-PCSS/F-PCB-TEQ/g of fats
- All PCB NDL: 40 ng/g of fats

### Food grade

We apply Good Manufacturing Practices and ensure that all stages of production, processing and distribution under our control satisfy the relevant hygiene requirements laid down in the Regulation (EC) No 852/2008 the hygiene of foodstuffs.

The products are suitable for human consumption.

Besides, we have implemented an HACCP study, based on recommendations of Codex Alimentarius (General principles on food hygiene), with control plans, physico-chemical and bacteriological analysis so as to answer to the European rule and to the defined specifications.

In addition, a follow up is carried out concerning the research of chemical contamination every year (heavy metals, pesticides, mycotoxins...).

### Non-GMO

The strains used for the production of the products do not contain any Genetically Modified Organisms (GMO), as defined by European Directive 2001/18/CE.

As a consequence, we guarantee that the products are not subject to any further conditions of traceability and labelling regarding the Regulation (EC) No 1829/2003 and No 1830/2003.

### Heavy metals

The products are regularly submitted to tests carried out by external laboratories. Indeed, we have implemented an HACCP study, with control plans, physico-chemical and bacteriological analysis.

We certify that, up to now, results of those analyses have always been conforming to specifications of the Regulation (EC) No 1881/2006, establishing community procedures related to contaminants in foodstuffs.

### Non-irradiation / Ionization

There is neither ionization nor irradiation treatment to manufacture the products.

### Mycotoxins

Regulation (EC) No 1881/2006 sets maximal rates for certain contaminants that may be contained in food including the following mycotoxins: Aflatoxins, Ochratoxin A, Zearalenone, Deoxynivalenol, Fumonisin.

The products are not subjected to this regulation (there is no maximal rate).

We certify that the results of analysis of these mycotoxins comply with the maximum rates set by the Regulation (EC) No 1881/2006.



### Nanotechnology

You query us about nanomaterials in the products. Nanomaterials are defined in several regulation on the following terms:

- “Manufactured nanomaterials” in the Regulation (EU) No 2015/2283,
- “Substances in nanoparticulate state” in the French Decree No 2012-232,
- “Nanomaterials” in the European Commission recommendation 2011/696/EU.

We are able to inform you that, the aforesaid product we are delivering you and the raw materials used for its production do not answer to the above-mentioned definitions.



### Non-radioactivity

The products are manufactured without radioactive treatment.



### Pesticides

The Regulation (EC) No 396/2005 and the Codex Alimentarius do not fix maximum residue limits of pesticides applicable to yeasts or molasses used as substrate for fermentation.

However, concerning raw products such as beets and canes, there are maximum residue limits. We make regular analysis of contaminants on our raw materials and our finished products. So far, the results of the analyses made on the molasses are under the maximum residue limits applicable to sugar beets and sugar canes.

Regulation (EC) No 396/2005 plans in its annex VI to define transformation factors which will enable to calculate maximum residue limits for processed products. The transformation factors are coefficients which integrate the expected dilution or concentration of the residue of pesticide in the process. We carefully follow the implementation of those transformation factors and we will take them into account in our contaminant monitoring plan as soon as they will be published.

Concerning our finished products, so far the results are:

- Concerning organochlorine: 5 to 50µg/kg depending on molecules
- Concerning organophosphorus: 5 to 50µg/kg depending on molecules
- Concerning the triazoles: < 0.2mg/kg
- Other pesticides researched: 5-50µg/kg depending on molecules



### Preservative / Hormone

We don't use any preservative or hormone in the process of the products.



### Stability of the products

The product must be stored/transported in dry conditions and protected from direct heat sources (e.g. sunlight...). For up to 6 months, the product can be stored/transported at ambient temperature below 25°C (77°F) without affecting its performances. Peaks up to 40°C are allowed for a limited period of time (less than 7 days in total). For prolonged storage times (beyond 6 months) after product has arrived at final destination, Fermentis recommends storage at a controlled temperature (below 15°C).



### Vegetarian / Vegan

The products are suitable for vegetarians and vegans.



### Kosher

#### KOSHER PARVE LAMEHADRINE CERTIFICATION

YES	NO
SafBrew™ HA-18 SafBrew™ DA-16 SafBrew™ LD-20	-

Certificates are available on request.



## Packaging in contact with foodstuffs

The packaging in contact with the products are in accordance with:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with food,
- Regulation (EC) No 2023/2006 on good manufacturing practice for materials and articles intended to come into contact with food,
- French Law No. 2012-1442 aiming at the suspension of the manufacture, import, export and placing on the market of food packaging containing bisphenol.

The specific packaging containing plastic materials intended to come into contact with food, are in conformity with the Regulation (EU) No 10/2011.

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Quality Department

