CIDER ACTIVE DRY YEASTS INFORMATION

SafCider™

SafCider™ AB-1 (SafCider™)
SafCider™ AC-4
SafCider™ TF-6
SafCider™ AS-2

Allergens

MAIN ALLERGENS (1)	Products mentioned in the list above	
	Voluntary Added	May 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 therfeof	NO	NO
Sesame seeds and products thereof	NO	NO
Sulfur dioxides and sulphites at concentrations of more than 10mg/kg or 10 mg/liter in terms of the total SO_2	NO	NO
Lupin and products thereof	NO	NO
Mollusks and products thereof	NO	NO

Allergens (1) as defined by Annex II of Regulation (EU) 1169/2011 amended

Gluten free: <20 ppm

Composition

SafCider™ AB-1 (SafCider™) **SafCider™ AC-4** **SafCider™ TF-6** **SafCider™ AS-2**	≥ 99 % of yeasts (*Saccharomyces cerevisiae)*	≤ 1 % of emulsifier: sorbitan monostearate

Additive Information

The Sorbitan Monostearate (SMS = E491) 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 regulation (EU) No 231/2012 as amended by regulation (EU) No 2018/1462. Fatty acids used for the SMS synthesis used by Fermentis are from vegetable origin.

This emulsifier protects the yeast during drying process.

Shelf life

PRODUCTS	SHELF LIFE[1]
SafCider™ AB-1 (SafCider™) **SafCider™ AC-4** **SafCider™ TF-6** **SafCider™ AS-2**	4 years

[1] in the conditions of storage mentioned on the Technical Data Sheet and packaging

Manufacturing statement

PRODUCTS	PRODUCTION PLANT	PACKAGING PLANT
SafCider™ AB-1 (SafCider™) **SafCider™ AC-4** **SafCider™ TF-6** **SafCider™ AS-2**	**Algist Bruggeman, Belgium**	**Algist Bruggeman, Belgium** *Packaging:* 500g, 10kg **LIS France** *Packaging:* 5g

Algist Bruggeman, a Lesaffre Group Company is BRC certified.
Address: Algist Bruggeman Langerbruggekaai n°37, B-9000 Gent - Belgium

LIS France, a Lesaffre Group Company is ISO 9001 and FSSC 22000 certified.
Address: 67 Rue de la Gare, 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.

Origin

Cider active dry yeasts are from fungal origin.

REACH/CLP

Yeasts are living microorganisms and consequently they are not considered as a substance, a mixture or an article under the REACH Regulation (see ECHA guidance for annex V "Exemptions from the obligation to register"). In this context, it is not relevant whether yeasts have been grown in nature or via a man-made cultivation.

As a consequence, as yeasts are not considered to be a substance, they do not fall in the scope of the REACH regulation and of the CLP regulation: they are neither subject to registration within REACH framework, nor to any notification within CLP framework regulation.

Animal free BSE/TSE

There is no protein elements based on animal flour and no fat matter based on animal products used in the production of cider active dry yeasts.

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 cider active dry yeasts.

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 as such do not fall within the categories of foodstuffs under Regulation (EC) 1881/2006 and therefore are not subjected to specific rates in Dioxins, PCBs or PCB-DL-NDL.

Nevertheless, cider active dry yeasts 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 852/2004 on the hygiene of foodstuffs, amended.

Cider active dry yeasts are fit 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 cider active dry yeasts do not contain any Genetically Modified Organisms (GMO), as defined by European Directive 2001/18/CE dated 12 March 2001.

As a consequence, we guarantee that cider active dry yeasts are not subject to any further conditions of traceability and labelling regarding Regulations (EC) No 1829/2003 and 1830/2003, amended.

Heavy metals

There is no existing regulation regarding heavy metals contained in yeasts. This foodstuff is not submitted to European regulation 1881/2006 setting maximal rates in heavy metals admitted in food.

Nevertheless, cider active dry yeasts is 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) 1881/2006, establishing community procedures related to contaminants in foodstuffs.

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Non-ionization/ Irradiation

There is no ionization or irradiation treatment to produce cider active dry yeasts.

Mycotoxins

European regulation No. 1881/2006 sets maximal rates for certain contaminants that may be contained in food including the following mycotoxins: Aflatoxins, Ochratoxin A, Zearalenone, Deoxynivalenol, Fumonisins.

Cider active dry yeasts 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 1181/2006.

Nanotechnology

You query us about nanomaterials in cider active dry yeasts. Nanomaterials are defined in several regulation on the following terms:

- "Manufactured nanomaterials" in the regulation (EU) 2015/2283,
- "Substances in nanoparticular state" in the French decree No 2012-232,
- "Nanomaterials" in the European commission recommendation 2011/696/UE.

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

Cider active dry yeasts are produced without radioactive treatment.

Organic information

In the EU, the organic production and labelling of organic products are regulated by Regulation (EU) No 2018/848 (repealing Council Regulation EC No 834/2007 and applying as of 1 January 2022) and Commission Implementing Regulation (EU) No 2021/1165.

Regarding the use of microorganisms in the production of organic processed food, the following is mentioned in Regulation (EU) No 2018/848, Annex II, Part IV: "Processed food production rules":
2.2.2 In the processing of food, the following products and substances may be used:
(a) preparations of micro-organisms and food enzymes normally used in food processing

Regulation (EU) No 2018/848 also established detailed rules regarding organic yeast used as food or feed and in food and feed production. Non-organic active yeasts may be used in organic food products (baking products, fermented beverages), provided they meet specific non-GMO and non-ionisation requirements. Specific rules exist for the use of non-organic yeast in wines (refers to Part VI of Annex II).

Active yeast is considered as an agricultural ingredient for the purposes of organic production (Part VII 1.1.2 of Annex II).
Non-organic active yeast has to be included in the maximum 5% of non-organic ingredients from agricultural origin authorized in organic products as described in Article 30 of Regulation (EU) No 2018/848. Moreover, organic active yeast shall not be present in organic foods together with non-organic active yeast.

Pesticides

The Regulation (EC) No 396/2005 and the Codex Alimentarius don't 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 cider active dry yeasts.

Stability of the products

The product must be stored/transported in dry conditions and protected from direct sunlight.
For less than 6 months, the product can be stored/transported at ambient temperature below 25°C without affecting its performances. Peaks up to 40°C are allowed for a limited period of time (less than 5 days). Fermentis recommends a long term storage at a controlled temperature (below 15°C), once the product arrives to the final destination.

Vegetarian / Vegan

Cider active dry yeasts are suitable for vegetarians and vegans.

Kosher

KOSHER PARVE LAMEHADRINE CERTIFICATION	
YES	NO
SafCider™ AB-1 (SafCider™) **SafCider™ AC-4** **SafCider™ AS-2** **SafCider™ TF-6**	/

Certificates are available on request.

Packaging in contact with foodstuffs

The packaging in contact with the cider active dry yeasts is in accordance with:
- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with foodstuffs,

- Regulation (EC) No 2023/2006 on good manufacturing practice of materials and articles intended to come into contact with foodstuffs,
- French Law No. 2012-1442 banning food contact materials containing Bisphenol A.

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

Packaging in contact with foodstuffs

Below the typical, indicative values for nutritional components of an active dry yeast. We refer to the regulation (EU) No 1169/2011 on the provision of food information to consumers for nutritional labelling. Yeast is exempted from the requirement of the mandatory nutrition declaration (Annex V). This information is provided on a voluntary basis and is based on COFALEC information.

Typical nutritional data as is

100g of Dry yeast (95% dry matter)	**Typical value**
Energy	355 kcal
Fat of which - Saturates - Polyunsaturates	5.7g 0.9g 0.3g
Carbohydrate Of which - Sugars - Polyols - Starch	19g 14g - -
Fibre	27g
Protein	43.5g
Salt	0.3g

Information provided in this document is based on the state of our knowledge relative to the cider active dry yeasts at the date of emission of this document. You shall not be held liable for any use of the cider active dry yeasts not compatible with recommendations proposed by Lesaffre. Information provided in this document does not release the user from ensuring the compliance with regulations linked to its own products, activities and markets.

Annabelle Ducoroy
Quality Department