

## ACTIVE DRY YEASTS INFORMATION

### Brewing yeasts



**SafAle™ K-97**  
**SafAle™ S-04**  
**SafAle™ US-05**  
**SafAle™ F-2**  
**SafAle™ S-33**  
**SafAle™ BE-256**  
**SafBrew™ LA-01**

**SafAle™ BE-134**  
**SafAle™ T-58**  
**SafAle™ WB-06**  
**SafLager™ S-189**  
**SafLager™ S-23**  
**SafLager™ W-34/70**

### 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 dioxides 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
Molluscs and products thereof	NO	NO

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

Gluten free: <20 ppm

### Composition

<b>SafAle™ K-97</b> <b>SafAle™ S-04</b> <b>SafAle™ US-05</b> <b>SafAle™ F-2</b> <b>SafAle™ S-33</b> <b>SafAle™ BE-256</b> <b>SafAle™ T-58</b> <b>SafBrew™ LA-01</b>	≥ 99 % of Yeasts ( <i>Saccharomyces cerevisiae</i> )	≤ 1 % of Emulsifier: Sorbitan Monostearate
<b>SafAle™ WB-06</b> <b>SafAle™ BE-134</b>	≥ 99 % of Yeasts ( <i>Saccharomyces cerevisiae</i> var <i>diastaticus</i> )	
<b>SafLager™ S-189</b> <b>SafLager™ S-23</b> <b>SafLager™ W-34/70</b>	≥ 99 % of Yeasts ( <i>Saccharomyces pastorianus</i> )	



### Additive Information

The Sorbitan Monostearate (SMS = E491) is an emulsifier authorized for the dry yeast.

The dosage and use of the SMS is  $\leq 1\%$  / 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 European regulation ((EU) No 231/2012C) as amended by European regulation n° (EU) 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 <sup>1</sup>
<b>SafAle™ K-97</b> <b>SafAle™ S-04</b> <b>SafAle™ US-05</b> <b>SafAle™ F-2</b> <b>SafAle™ S-33</b> <b>SafAle™ BE-256</b> <b>SafAle™ T-58</b> <b>SafAle™ WB-06</b> <b>SafAle™ BE-134</b> <b>SafBrew™ LA-01</b> <b>SafLager™ S-189</b> <b>SafLager™ S-23</b> <b>SafLager™ W-34/70</b>	3 years

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



### Manufacturing statement

PRODUCTS	ACTIVE DRY YEAST PRODUCTION PLANT	PACKAGING PLANT
<b>SafAle™ K-97</b> <b>SafAle™ S-04</b> <b>SafAle™ US-05</b> <b>SafAle™ S-33</b> <b>SafAle™ BE-256</b> <b>SafAle™ T-58</b> <b>SafBrew™ LA-01</b> <b>SafLager™ S-189</b> <b>SafLager™ S-23</b> <b>SafLager™ W-34/70</b>	<b>Algist Bruggeman, Belgium</b>	<b>Algist Bruggeman, Belgium</b> <i>Packaging: 10 kg, 500g</i>  <b>Lesaffre Ingredients Services, France</b> <i>Packaging: 11.5g</i>
<b>SafAle™ WB-06</b> <b>SafAle™ BE-134</b>	<b>Algist Bruggeman, Belgium</b> <b>Back up: Safmex Fermex, Mexico</b>	<b>Algist Bruggeman, Belgium</b> <i>Packaging: 10 kg, 500g</i>  <b>Lesaffre Ingredients Services, France</b> <b>Back up: Safmex Fermex, Mexico</b> <i>Packaging: 11.5g</i>
<b>SafAle™ F-2</b>	<b>Algist Bruggeman, Belgium</b>	<b>Algist Bruggeman, Belgium</b> <i>Packaging: 500g</i>  <b>Lesaffre Ingredients Services, France</b> <i>Packaging: 20g, 500g</i>

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

**Lesaffre Ingredients Services**, a Lesaffre Group Company is ISO 9001 and FSSC 22000 certified.  
 Address: 67 Rue de la Gare, F 50510 Cérences – France

**SAFMEX México**, a Lesaffre Group Company is BRC certified.

Address: SAFMEX S.A. DE C.V., Km. 57.5 Carretera, México – Toluca, 50200 Toluca, Mexico

**Fermex México**, a Lesaffre Group Company is BRC certified.

Address: Fermex, Av. Juárez No. 11 Potrerillo Pueblo Nuevo - Veracruz, 9445 Ixtaczoquitlán, Mexico

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

All the 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 brewing 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 the brewing 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, brewing 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 European regulation on the hygiene of foodstuffs (Hygiene Pack : Reg. (EC) n° 852/2004).

Brewing 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 brewing 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 brewing active dry yeasts are not subject to any further conditions of traceability and labelling regarding the EU Regulation n°1829/2003 and n°1830/2003.

### 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, brewing active dry yeasts 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 European regulation 1881/2006, establishing community procedures related to contaminants in foodstuffs.

### Non-Irradiation / Ionization

There is no ionization or irradiation treatment to produce brewing 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, Fumonisin.

Brewing 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 European Regulation No 1181/2006.

### Nanotechnology

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

"Manufactured nanomaterials" in the regulation (EU) 2015/2283,

"Substances in nanoparticulate state" in the French decree n° 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

Brewing active dry yeasts are produced without radioactive treatment.

## Organic information

**COFALEC POSITION:** Organic products can be produced with organic or non-organic yeast. Non organic yeast can be used in organic products after 31 December 2013 within the limit of 5 % of non-organic ingredients of agricultural origin.

The Council Regulation (EC) No 834/2007 of 28 June 2007 on organic production and labeling of organic products establishes a new legislative framework for organic food products in the EU. In its article 20, it requests general rules on the production of organic yeast which are defined in Commission Regulation (EC) No 1254/2008.

COFALEC wishes to clarify the possibility of using non organic yeast in organic food. Member States and EU authorities have stated that the inclusion of yeast in the scope of the 834/2007 was designated to establish a possibility to produce yeast from only organically produced substrates, but that does not forbid the use of non-organic yeast at any time, even after 31 December 2013.

This interpretation is supported by the International Federation of Organic agricultural Movement (IFOAM): *"Use of conventional technical ingredients (and yeasts) which have to be calculated in accordance to article 27.(2) of Regulation (EC) No 889/2008 as from agriculture origin."*

It is only for the purpose of the counting of the percentage of ingredients of agricultural origin that yeast is assimilated to an ingredient of agricultural origin.

## Pesticides

The European regulations (Regulation 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.

European Regulation 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 brewing active dry yeasts.

## Stability of the products

Brewing active dry yeasts are stable in their original packaging at less than 10°C in during its entire shelf life.

Brewing active dry yeasts can be transported and stored at room temperature for periods of time not exceeding 3 months without affecting its performance. Fermentis recommends the storage below 10°C once the product arrives to the final destination.



### Vegetarian / Vegan

Brewing active dry yeasts are suitable for vegetarians and vegans.



### Kosher

KOSHER PARVE LAMEHADRINE CERTIFICATION	
YES	NO
SafAle™ K-97	
SafAle™ S-04	
SafAle™ US-05	
SafAle™ F-2	
SafAle™ S-33	
SafAle™ T-58	
SafAle™ WB-06	/
SafLager™ S-189	
SafLager™ S-23	
SafLager™ W-34/70	
SafBrew™ LA-01	
SafAle™ BE-256	
SafAle™ BE-134	

Certificates are available on request.



### Packaging in contact with foodstuffs

The packaging in contact with the brewing 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) 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 No.10/2011.

*Information provided in this document is based on the state of our knowledge relative to the brewing active dry yeasts at the date of emission of this document. You shall not be held liable for any use of the brewing 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 market.*

Annabelle Ducoroy  
Quality Department

