

BREWING YEASTS INFORMATION

Yeast Derivatives



Spring'Blanche™

Allergens and Sensitizing ingredients

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 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 ₂	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

Designation – Shelf life

Products	Designation	Shelf Life ¹
Spring'Blanche™	Yeast Protein Extracts	3 years

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

Manufacturing statement

PRODUCTS	YEAST DERIVATIVES PRODUCTION PLANT	PACKAGING PLANT
Spring'Blanche™	BioSpringer, France	Lesaffre Ingredients Services, France Packaging: 100g

BioSpringer France, a Lesaffre Group Company, is FSSC 22 000 and ISO 9001 certified.
Addresses: 103 rue Jean Jaurès, 94704 Maisons-Alfort – France
6 rue de Saint-Nazaire, 67100 Strasbourg - France

Lesaffre Ingredients Services, a Lesaffre Group Company is ISO 9001 and 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.

Origin

All the yeast derivatives contained in our products are from fungal origin.

REACH / CLP

Yeast Protein Extracts	Registration number: 01-2119539417-34-0000
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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 brewing yeast derivatives.

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 yeast derivatives.

We believed 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.

Brewing yeast derivatives 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 yeast derivatives 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 yeast derivatives 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 yeast derivatives 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 yeast derivatives are not subject to any further conditions of traceability and labelling regarding the EU Regulation n°1829/2003 and n°1830/2003.

Heavy Metals

Brewing yeast derivatives 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-ionization / Irradiation

There is no ionization or irradiation treatment to produce yeast derivatives.

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 yeast derivatives 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 Spring'Blanche™. 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

Yeast derivatives are produced without radioactive treatment.

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

Preservatives / Hormone

We don't use any preservative or hormone in the process of brewing yeast derivatives.

Stability of the products

Brewing yeast derivatives are stable in their original packaging at a temperature of maximum 20°C and in a dry place.

Vegetarian / Vegan

Brewing yeast derivatives are suitable for vegetarians and vegans.



Packaging in contact with foodstuffs

The packaging in contact with the brewing yeast derivatives are 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 yeast derivatives at the date of emission of this document. You shall not be held liable for any use of the yeast derivatives 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

