

ANCHOR YEAST | PRODUCT STATEMENT

SUPPLIER/MANUFACTURER DETAILS

Supplier Information:

Company Name:	Rymco (Pty) Ltd
Trading Name:	Anchor Yeast
Business Address:	22 Bunsen Street, Industria, South Africa
Postal Address:	PO Box 43143, Industria, 2042, South Africa
Technical Contact Person:	Farieda Safudien
Position Title:	Quality Assurance Manager
Contact Details:	021-5341351
E-mail:	fsafudien@anchor.co.za

Manufacturer(s)/Producer Information:

Company name: Anchor Yeast

Site(s) of Manufacture: Durban, South Africa; Josefow, Poland

MANUFACTURER/SUPPLIER DECLARATION

- This product complies with relevant South African legislation.
- Is thereby authorized for use in the making of wine for human consumption under the terms and conditions specified by Foodstuffs, Cosmetics and Disinfectant Act, 1972 (Act 54 of 1972).
- The product complies with the requirements of EU Regulation No 2019/934 of March 12th 2019.
- Complies with the International Code of Oenological Practices and the International Oenological Codex, which establish rules relating to winemaking practices and treatments.
- Does not contain components or admixtures injurious to the health of the consumer and is fit for human consumption (product free from mycotoxins).
- Is non-pathogenic to livestock and poultry.
- Manufacturing sites are certified to Food Safety and Quality Management Systems (IFS Food, FSSC 22000 and ISO 9001:2015).
- Procedures to prevent cross contamination of products are installed together with firm quality control measures to ensure compliance to specifications.

PRODUCT INFORMATION & INGREDIENTS

Product name:

Active Dried Wine Yeast Strains

- Exotics range: Exotics Mosaic, Exotics Novello
- Alchemy range: Alchemy I, Alchemy II, Alchemy III, Alchemy IV
- Legacy range: VIN 7, VIN 13, VIN 2000, N 96, NT 50, NT 112, NT 116, NT 202, WE 14, WE 372

Product Description:

Anchor active dried wine yeast is a live culture of a selected strain/blend of strains of *Saccharomyces* species, grown in a wort of molasses fortified with other permitted ingredients.

Physical appearance:

Cream to light tan round granules with a typical yeasty odour.

Legal Description / Suggested Labelling Description:

Yeast

Ingredient Declaration:

- Active Dried Yeast ($\geq 92\%$)
- Water ($\leq 6.8\%$)
- Sorbitan Monostearate (E491) ($\leq 1.2\%$)

Processing Aids:

E491 - Sorbitan Monostearate

Country of Origin:

South Africa / Poland

Application:

For use in the production of wine from grapes, potable alcohol and spirits.

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Chemical properties

Dry matter:	>92%
Lead*:	< 2 ppm
Arsenic*:	< 3 ppm
Cadmium*:	< 1 ppm
Mercury*:	< 1 ppm

*Typical values

Microbiological properties

Viable yeast cells:	$\geq 10^{10}$ CFU/g
Lactic acid bacteria:	< 10^5 CFU/g
Acetic acid bacteria:	< 10^4 CFU/g
Wild yeast:	< 10^5 CFU/g
Mould:	< 10^3 CFU/g
Coliforms:	< 10^2 CFU/g
<i>Salmonella</i> :	absent in 25 g
<i>Staphylococcus</i> :	absent in 1 g
<i>Escherichia coli</i> :	absent in 1 g

PACKAGING AND STABILITY INFORMATION

Packaging

- Vacuum-sealed, pre-printed, nylon/foil/ polyethylene pack - 250g, 1kg, 5kg or 10kg (product dependent).
- Corrugated pre- printed cardboard outer carton (product dependent).

Coding and traceability

Vacuum Pack

- Weight, storage requirements, recommended dosage and application.
- Sticker - Product Name.
- Barcode - Product Code, Batch code and Best Before Date.

Carton

- Weight, Storage Requirements, Supplier address.
- Sticker - Product Name.
- Barcode - Product Code, Batch code and Best Before Date.

Stability data

- Store in a cool and dry place (5-15°C) in its original sealed packaging.
- Under recommended conditions, the optimal number of viable yeast is guaranteed for a 36-month period, except VIN 7, which is guaranteed for 24 months. Longer storage might cause a decrease in yeast viability.

FOOD SAFETY & FOOD DEFENCE

These products have been processed in a manner consistent with current Good Manufacturing Practice (GMPs), Hazard Analysis, and Risk-Based Preventive Controls for Food. This includes traceability, non-conformance and recall. The facilities have written, implemented, recorded, and reviewed plans for manufacturing, processing, packaging, and holding of food items.

Risk assessments have been done to identify potential food defence and food fraud and adulteration acts. Procedures are in place to manage potential emergencies, accidents and other acts that can affect food safety and which are relevant to the role of the organization in the food chain. Additionally, each production and storage facility has a plan specific to their building to address security.

ALLERGEN & COMPOSITIONAL INFORMATION

Our product(s) have not been produced with foods or their derivatives that account for the majority of human food allergic reactions as listed in the reference to Directive 2003/89/EC, annex IIIa, Ingredients referred to in Article 6(3a), (10) and (11) and Directive 2007/68/CE, Foodstuffs, Cosmetics and Disinfectants Act, Act 54 of 1972 and Regulations relating to Labelling & Advertising of Foodstuffs (R. 146/2010). Our products are produced in such a way that contamination with potential allergenic material is prevented.

We conduct the necessary training, implement adequate controls and commit the resources required to maintain and improve the current Allergen Control Program by identifying possible allergens introduced when raw materials or raw material suppliers are changed. No onsite allergen causing components is present.

Mandatory Advisory or Warning Statements and Declarations

The following foods or components **are not** present in our products:

- Aspartame
- Glutamates (MSG, L-glutamic acid, sodium hydrogen L-glutamate, potassium hydrogen L-glutamate, mono potassium glutamate, calcium dihydrogen di-L-glutamate, calcium glutamate, mono-ammonium glutamate, magnesium diglutamate)
- Tartrazine
- Phytosterol esters / stanols
- Herbal and botanical extracts
- Isomaltulose
- Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)

Mandatory Declaration of Certain Substances

The following foods or components **are not** present in our products:

- Cereals containing gluten & their products namely, wheat, rye, barley, oats, spelt & their hybridised strains
- Crustaceans & crustacean products (shrimp, prawn, crab, lobster and crawfish or crayfish)
- Molluscs & mollusc products (abalone or 'perlemoen', calamari, clams, cockles, mussels, oysters, scallops, whelks, winkles)
- Egg & egg products
- Fish & fish products (including fish oils)
- Milk & milk products
- Peanuts & peanut products (including peanut oil)
- Soybeans & their products (including soybean oils)
- Tree nuts & their products (excluding coconut & pine nut)
- Sulphites

Allergen Cross Contact

Anchor Yeast has addressed the issue of cross contact from allergen causing components.

Additional Consumer Information Requirements

Our yeasts **do not** contain or **have not** been manufactured from the following products:

- Beef (or bovine)
- Chicken
- Pork
- Gelatine
- Eggs
- Fruit and vegetables
- Milk and milk products
- Antioxidants (BHA, BHT, TBHQ, other Antioxidants)
- Flavour Enhancers
- Alcohol (Residual)
- Added Fats & Oils (Animal or Vegetable)
- Allium Genus (Onion, garlic, spring onion, leek, chives etc.)
- Sweeteners (intense, non-nutritive)
- Preservatives
- Seeds (sunflower, poppy, cottonseeds, etc.)

- Herbs and Spices
- Hydrolysed Vegetable Proteins
- Added Flavourants or Added Colourants
- Added Salt
- Added Sugar
- Honey & Honey products

Food Allergy Risk table per country

NL: Not listed as risk in that country
NO: Allergen not present
EC: European Community
AUS: Australia
USA: United States of America
NZ: New Zealand

ALLERGENS	EC	USA	AUS/NZ	JAPAN
Celery	NO	NO	NO	NL
Cereals containing gluten Barley Kamut Oats Rye Spelt Wheat, or their hybridized strains	NO	NO	NO	NO
Egg	NO	NO	NO	NO
Fish	NO	NO	NO	NL
Crustacean shell-fish	NO	NO	NO	NL
Milk (including lactose)	NO	NO	NO	NO
Mustard	NO	NO	NO	NL
(Tree) Nuts Nut oil Almonds (<i>Amygdalus communis</i> L.) Brazil nut (<i>Bertholletia excelsa</i>) Cashew (<i>Anacardium occidentale</i>) Hazelnut (<i>Corylus avellana</i>) Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>) Pecan nut (<i>Carya illinoiesis</i>) Pistachio nut (<i>Pistaca vera</i>) Walnut (<i>Jugland regia</i>)	NO	NO	NO	NL
Peanuts	NO	NO	NO	NO
Sesame seed	NO	NO	NO	NL
Soybeans	NO	NO	NO	NO

Sulphur dioxide and sulphate at concentrations of more than 10 mg/kg or mg/L, expressed as SO ₂	NO	NO	NO	NL
Buckwheat	NL	NL	NL	NO
Abalone	NL	NL	NL	NO
Crab	NL	NL	NL	NO
Mackerel	NL	NL	NL	NO
Squid	NL	NL	NL	NO
Salmon	NL	NL	NL	NO
Salmon roe	NL	NL	NL	NO
Shrimp/prawn	NL	NL	NL	NO
Beef	NL	NL	NL	NO
Chicken (poultry)	NL	NL	NL	NO
Pork	NL	NL	NL	NO
Gelatin	NL	NL	NL	NO
Mushrooms	NL	NL	NL	NO
Apples	NL	NL	NL	NO
Banana	NL	NL	NL	NO
Kiwifruit	NL	NL	NL	NO
Oranges	NL	NL	NL	NO
Peaches	NL	NL	NL	NO
Yams	NL	NL	NL	NO

References to requirements in the various countries.

- The Top 8 of the USA Food Allergen Labeling and Consumer Protection Act 2004 are in **Bold**.
- EC - European Community : Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers in particular allergens listed in Annex II., amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/CE, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004
- AUS & NZ - Australian and New Zealand: Standard 1.2.3, Mandatory Warning and advisory Statements and Declarations
- Japan: Specifications and Standards for food, food additives, etc. under Food Sanitation Law (abstracts) 2006, updated March 2007, mandatory labelling is required for very small quantities, even in case of carry-over or processing aids and recommended for 20 substances known as allergen.

NUTRITIONAL INFORMATION & DIETARY SUITABILITY

Nutritional Information:

NUTRIENT*	AVERAGE QUANTITY PER 100 G	UNIT
Moisture (AOCS Ba 2-38, AOAC 930.15, AOAC 925.45, AOAC 935.29)	4.0 - 8.0	g
Total ash (AOAC 926.12)	6.6	g
Energy	990	KJ
Protein (AOAC 968.06, Dumas method)	43.1	g
Carbohydrate (Based on AOAC 991.43 and 2002.02)	17	g
Sugars (AOAC 982.14)	<0.3	g
Fat, total (AOAC 996.06)	6.1	g
Saturated	2.2	g
Monounsaturated	3.2	g
Polyunsaturated	0.7	g
Trans fatty acids	<0.1	% of total fat
Cholesterol (Extraction using AOAC 996.06, derivatisation by AOAC 976.26)	<0.9	mg
Dietary fibre, total (AOAC 985.29)	23.2	g
Sodium (Based on AOAC 985.35 using AA)	9	mg

*Typical values determined by analyses; method indicated in brackets

Dietary Suitability:

DIETARY SUITABILITY	YES/NO	
Vegan (no meat, milk, eggs or honey)	Yes	Yeast product does not contain meat, milk, eggs or honey.
Lacto Vegetarian (dairy allowed)	Yes	Yeast product does not contain meat, milk, eggs or honey.
Ovo Vegetarian (eggs allowed)	Yes	Yeast product does not contain meat, milk, eggs or honey.
Ovo Lacto Vegetarian (milk and eggs allowed)	Yes	Yeast product does not contain meat, milk, eggs or honey.
Halaal	N/A	
Kosher	Yes	This product is Kosher certified.
Organic	No	
Hindu (no beef)	Yes	This product is not certified, but does not contain meat.

NON-GMO & ORGANIC STATEMENT

The product and all the ingredients and processing aids have not been modified by modern genetic techniques (rDNA technology including self-cloning).

These products may be authorized by relevant associations in the manufacture of products labelled as “Organic” within the EU countries, in the USA and countries following the Codex Alimentarius Guidelines for the production, processing, labelling, and marketing of organically produced foods. We however recommend that you consult your “organic association”.

This statement takes into consideration the following food legislation:

- EC Council Regulation 2092/91 of June 24, 1991, repealed since 1st January 2009 by Council Regulation (EC) No 834/2007 (OJ L189, p1, 20/07/2007) of 28 June 2007 on organic production and labelling of organic products.
- EC Council Regulation 203/2012 of March 8, 2012 on the oenological additives and auxiliaries that can be used in organic winemaking.
- EC Commission Regulation 207/93 of January 29, 1993 defining the content of Annex VI of 2092/91.
- EC Council Directive 90/220 of April 23, 1990, repealed by Council Directive 2001/18 of March 12, 2001 that defines genetically modified organisms in Article 2(2).
- Codex Alimentarius standard “Guidelines for the production, processing, labelling, and marketing of organically produced foods” (Rev 1, 2001).

INGREDIENTS OF ANIMAL ORIGIN (TSE/BSE FREE)

We certify that no products sold contain any Restricted Use Protein (animal derived). The manufacture and development of the aforementioned products and their ingredients do not involve the use of any animal product, by-product or derivative. These products are therefore free of any risk from Bovine Spongiform Encephalopathy (BSE) and Transmissible Spongiform Encephalopathy (TSE). These products are declared vegan.

The aforementioned products and their ingredients do not and have not involved testing of any sort on animals.

ANTIBIOTICS AND ANTI-FUNGI

The aforementioned products are manufactured from raw materials that do not contain antibiotics or natamycin and no antibiotics and natamycin are used at any stage of their manufacturing process. All of the aforementioned products are therefore free from antibiotics.

CONTAMINANTS & RESIDUES

Complies with the following Regulations:

- GNR.246 of 11 February 1994: Regulations governing the maximum limits for pesticide residues that may be present in foodstuffs
- This product complies with R.500 of 30 April 2004: Regulations relating to Maximum Levels for Metals in Foodstuffs
- R.1145 of 8 October 2004: Regulations governing tolerances for fungus-produced toxins in foodstuffs (mycotoxins)
- International Oenological Codex requirements relating to metals in Active Dry Yeasts.

RADIOACTIVITY AND IONIZATION

The aforementioned products have not been ionized or irradiated and do not contain any ionized or irradiated components. They are compliant with directive 1999/2/EC of the European Parliament concerning foods and food ingredients treated with ionizing radiation and 21 CFR § 179 on irradiation in the production, processing and handling of food.

FOOD ADDITIVES

No preservatives or colourings have been used in the fermentation of the microorganisms or in the aforementioned products.

FOOD CONTACT PACKAGING

We hereby confirm that the packaging materials of these products are suitable for the packaging of food. The product contact packaging complies with EC 1935/2004 and EU 10/2011 as amended. In particular, it is manufactured under good manufacturing practices, from components and ingredients, which are declared suitable for food contact use and is therefore considered to comply with the general safety requirements (Art.3). We also comply with Art. 11(5), the provisions on labelling (Art.15), declaration of compliance (Art. 16) and traceability (Art. 17). Our good manufacturing practices meet the requirements of Regulation 9EC) No 2023/2006.

In addition, we have statements from our suppliers that phthalates or its derivatives [bis-phenol A and poly-brominated substances (PBB's and PBED's)] will not be added or are present in any package or packaging component during the manufacturing process.

Furthermore, these substances are not used in the production of microorganisms or in the manufacture of ingredients used in the final product.

NANOMATERIAL

The aforementioned products have not been produced with the use of nanotechnology and therefore do not contain any engineered nano-materials in accordance with Regulation (EU) No 1169/2011 of the European Parliament.

USE OF SEWAGE SLUDGE

Sewage sludge has not been used in the production of the aforementioned products.

GROWTH ON PETROCHEMICAL SUBSTRATE

The aforementioned products have not been grown on petrochemical substrate of sulphur waste liquor.

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.

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

The aforementioned products are produced from ingredients that are not considered as a risk of Heavy metal content. The production processes themselves do not bring any risk of introducing heavy metals in these products.

The products comply with the OIV Codex.

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. The use of the aforementioned products does not represent a risk of exposure to the substances listed on California Proposition 65.

SOLVENTS

No solvents have been used in the aforementioned products production process or in the ingredients used in the production process.

SAFETY AND HANDLING

Please refer to the Material Safety Data Sheet available on request.

ADDITIONAL INFORMATION (AVAILABLE ON REQUEST)

- Product Results (COA/COC)
- Kosher Certification
- HACCP / Food Safety Certification (FSSC 22000)
- Quality Management System Certification (ISO 9001:2015)
- IFS Food Certificate
- Material Safety Data Sheets
- Product Data Sheets
- Organic statement

Disclaimer: The information, data and recommendations contained in this statement are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. This serves as description of the products concerning necessary safety measures. No warranty, expressed or implied, regarding the product described in this statement shall be created or inferred by any statement in this document.

This document is valid for three years from date of issue. Changes in product and/or legislation will result in document updates.