



ACTIVE DRY YEASTS INFORMATION



Wine Active Dry Yeasts

SafCEno™ STG S101	SafCEno™ NDA 21
SafCEno™ CK S102	SafCEno™ GV S107
SafCEno™ BC S103	SafCEno™ HD S135
SafCEno™ UCLM S325	SafCEno™ HD S62
SafCEno™ UCLM S377	SafCEno™ HD A54
SafCEno™ VR 44	SafCEno™ SH 12
SafCEno™ HD T18	SafCEno™ PR 106
SafCEno™ SC 22	SafCEno™ EF 85
SafCEno™ FV 19	SafCEno™ SPK 05

Regulation / OIV

Fermentis guarantees the Wine active dry yeasts (WADY) comply with the International Oenological Codex: Monograph of *Saccharomyces* Yeasts (RESOLUTION OIV-OENO 576A-2017) until its Best Before end Date in the storage conditions mentioned on the technical data sheet and packaging.

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 thereof	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) No 1169/2011 amended

Gluten free: <20 ppm

Composition

SafCeno™ STG S101 SafCeno™ CK S102 SafCeno™ UCLM S325 SafCeno™ UCLM S377 SafCeno™ SC 22 SafCeno™ NDA 21 SafCeno™ GV S107 SafCeno™ SH 12 SafCeno™ PR 106 SafCeno™ BC S103 SafCeno™ VR 44 SafCeno™ EF 85 SafCeno™ FV 19	<p>≥ 99 % of Yeasts (<i>Saccharomyces cerevisiae</i>)</p>	<p>≤ 1 % of Emulsifier: Sorbitan Monostearate</p>
SafCeno™ HD S135 SafCeno™ HD S62 SafCeno™ HD T18 SafCeno™ HD A54 SafCeno™ SPK 05	<p>≥ 99% of Yeasts (Hybrid of <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces bayanus</i>)</p>	

Additive Information

Product concerned: Wine active dry yeasts

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 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 (and it is also helpful for rehydration of the yeast in the must).

Shelf Life

Products	Shelf Life ¹
SafCeno™ STG S101 SafCeno™ CK S102 SafCeno™ BC S103 SafCeno™ UCLM S325 SafCeno™ UCLM S377 SafCeno™ VR 44 SafCeno™ SC 22 SafCeno™ NDA 21 SafCeno™ GV S107 SafCeno™ HD S135 SafCeno™ HD S62 SafCeno™ HD T18 SafCeno™ HD A54 SafCeno™ SH 12 SafCeno™ PR 106 SafCeno™ EF 85 SafCeno™ SPK 05 SafCeno™ FV 19	<p>4 years</p>

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

Manufacturing statement

PRODUCTS	ACTIVE DRY YEAST PRODUCTION PLANT	PACKAGING PLANT
SafCeno™ STG S101 SafCeno™ CK S102 SafCeno™ BC S103 SafCeno™ UCLM S325 SafCeno™ UCLM S377 SafCeno™ VR 44 SafCeno™ SC 22 SafCeno™ NDA 21 SafCeno™ GV S107 SafCeno™ HD S135 SafCeno™ HD S62 SafCeno™ HD T18 SafCeno™ HD A54 SafCeno™ SH 12 SafCeno™ PR 106 SafCeno™ EF 85 SafCeno™ SPK 05 SafCeno™ FV 19	Algist Bruggeman, Belgium	Algist Bruggeman, Belgium Packaging: 500g, 10kg

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

Fermentis is a Business Unit 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 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 are no protein elements based on animal flour and no fat matter based on animal products used in the production of WADY.

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 WADY.

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, WADY 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 µg OMS-PCDD/F-TEQ/g of fats
- All dioxins and PCB-DL: 1.25 µg 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.

WADY 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 WADY 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 WADY are not subject to any further conditions of traceability and labelling regarding Regulations (EC) No 1829/2003 and n°1830/2003.

Heavy Metals

WADY 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 the WADY are conforming to International Oenological Codex: Monograph of *Saccharomyces* Yeasts (RESOLUTION OIV-OENO 576A-2017):

- Lead: less than 2 mg/kg of dry matter.
- Mercury: less than 1 mg/kg of dry matter.
- Arsenic: less than 3 mg/kg of dry matter.
- Cadmium: less than 1 mg/kg of dry matter.

Non-Ionization / Irradiation

There is no ionization or irradiation treatment to produce WADY.

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.

WADY 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 wine active dry yeasts. 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/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

WADY are produced without radioactive treatment.

Use in organic

In the EU, the organic production and labelling of organic products are regulated by regulation (EU) No 2018/848 and commission implementing regulation (EU) No 2021/1165.

Conventional WADY can be used for organic winemaking according to Article 9 and Part D of Annex V of regulation (EU) No 2021/1165 authorising certain products and substances for use in organic production and establishing their lists. Part D of Annex V states that yeasts are permitted for organic wine production, provided the individual yeast strain is not available in an organic form.

To our most recent knowledge, all the strains mentioned here above commercialized by the Lesaffre Group are not available under organic form, except for **SafCEno™ VR 44**.

Yeast is considered as agricultural ingredients for the purposes of organic production (Part VII 1.1.2 of Annex II of regulation (EU) No 2018/848). It must be included in the maximum 5% of ingredients from agricultural origin authorized in organic products as described in Article 30 of Regulation (EU) No 2018/848. Moreover, organic yeast shall not be present in the organic product together with non-organic yeast.

Please consult the link below to see Fermentis WADY listed by ECOCERT France for use in organic products:

http://ap.ecocert.com/intrants/fournisseur.php?l=en&recherche_produit=&id=830&recherche_categorie=0&recherche_statut=1,0,0,0,0

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 WADY.



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

WADY are suitable for vegetarians and vegans.



Kosher

KOSHER PARVE LAMEHADRINE CERTIFICATION

YES	NO
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Certificates are available on request.



Packaging in contact with foodstuffs

The packaging in contact with the WADY 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.



Nutritional values information

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	5.7g
of which	
- Saturates	0.9g
- Polyunsaturates	0.3g
Carbohydrate	19g
Of which	
- Sugars	14g
- Polyols	-
- Starch	-
Fibre	27g
Protein	43.5g
Salt	0.3g

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

