

# ANCHOR BACTERIA | PRODUCT STATEMENT

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## 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:	021 534 1351
E-mail:	fsafudien@anchor.co.za

### Manufacturer(s)/Producer Information:

Company name:	Lallemand
Site of Manufacture:	St. Simon, France

## MANUFACTURER/SUPPLIER DECLARATION

- This product complies with relevant South African and French 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 June 7<sup>th</sup> 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.
- Both Manufacturing sites are certified to Food Safety and Quality Management Systems.
- 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 freeze-dried bacteria

- Duet range: Duet Arom, Duet Soft, Duet Mature
- Solo range: Solo Select, Solo Aurora

### Product Description:

- Duet range: Anchor freeze-dried bacteria is a live culture of *Oenococcus oeni* sp. and *Lactiplantibacillus plantarum* sp.
- Solo range: Anchor freeze-dried bacteria is a live culture of *Oenococcus oeni* sp.

### Physical appearance:

White to beige colour with a slight odour of fermentation.

### Legal Description / Suggested Labelling Description:

Bacteria

### Composition statement:

#### **DUET RANGE: DUET AROM, DUET SOFT AND DUET MATURE**

Ingredients:

Bacteria: 30% (15% *Oenococcus oeni*; 15% *Lactiplantibacillus plantarum*)

Carrier (maltodextrin from maize): 67%

Water: <3%

Final concentrations depend on the concentration of bacterial powder

Microorganism(s):

*Oenococcus oeni* and *Lactiplantibacillus plantarum*

#### **SOLO RANGE: SOLO SELECT AND SOLO AURORA**

Ingredients:

Bacteria: 47%

Carrier (maltodextrin from maize): 50%

Water: <3%

Final concentrations depend on the concentration of bacterial powder

Microorganism(s):

*Oenococcus oeni*

**ALL BACTERIA:**

Culture media:

This is used to cultivate and freeze-dry the microorganism and contain sugar and maltodextrin from maize (dextrose)

Maltodextrin: from maize, non-GMO (conventional maize)

No raw material from animal origin

Packaging details:

Laminated foil hermetically sealed.

## Processing Aids:

None

## Country of Origin:

France

## Application:

Lactic acid bacteria for oenological use.

## FOOD SAFETY & FOOD DEFENCE

These products have been processed in a manner consistent with current Good Manufacturing Practice (GMPs), Hazard Analysis (HACCP), 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 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 facility and food security.

## ALLERGEN & COMPOSITIONAL INFORMATION

The product(s) sold have been produced without the foods or their derivatives that account for most human food allergic reactions as listed in EU Regulation 1169/2011 as amended, US Food Allergen Labelling and Consumer Protection Act of 2004, ANZ Food Standards Code – Standard 1.2.3 about information requirements and Japan Specifications and Standards for Foods, Food Additives under the Food Sanitation Act (2010).

These products are considered free of the following:

Cereals containing GLUTEN and products thereof.

Crustaceans and products thereof.

Eggs and products thereof.

Fish and products thereof.

Peanuts and products thereof.

Soy and products thereof.

Milk (including lactose) and products thereof.

Tree Nuts and products thereof.

Celery and products thereof.

Mustard and products thereof.

Sesame seeds and products thereof.

Lupine and products thereof.

Molluscs and product thereof.

Sulphur dioxide and sulphites at concentrations of more than 10 mg/Kg or 10 mg/L expressed as SO<sub>2</sub>.

## NUTRITION INFORMATION & DIETARY SUITABILITY

### Nutritional Information:

CALORIES PER 100 GRAMS	357 Kcal	UNIT
Proteins	42	g/100 g
Carbohydrates	44	g/100 g
<b>Sugar</b>	33	g/100 g
<b>Fibre</b>	6	g/100 g
<b>Fat</b>	1	g/100 g
<b>Sodium</b>	1	g/100 g
<b>Ash</b>	9	g/100 g

## NON-GMO & ORGANIC STATEMENT

According to our knowledge, yeasts have not been modified through genetic engineering. They have been rigorously selected, checked, and analysed for identity and purity. Based on our suppliers' declarations, the raw materials used in their production processes do not contain GMO. In these conditions, those products do not contain GMO.

The products are considered to be GMO-free products and are exempt from GMO labelling and Bioengineered (BE) food disclosure.

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".

## INGREDIENTS OF ANIMAL ORIGIN (BSE/TSE 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).

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

## ANTIBIOTICS

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

## VEGAN AND NON-ANIMAL TESTING

The manufacture and development of the Anchor products, and their associated ingredients and processing aids used in the manufacture of, do not and have not involved the use of any animal product, by product or derivative. They do not, or have not involved testing of any sort on animals (this includes testing for efficacy, toxicity, safety, cosmetic purposes etc.) conducted at the initiative of the company or on its behalf, or by parties over whom the company has effective control. In these conditions, the aforementioned products are suitable for vegan.

Anchor Oenology understands the word "animal" to refer to the entire Animal Kingdom that is all vertebrates and all multi-cellular invertebrates.

## 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 is consistent with EC 1935/2004 and EU 2020/1245 as amended.

According to the information we have received from our supplier, the product complies with the requirements of the Japan's Ministry of Health, Labour and Welfare (MHLW) Notification No. 196 of April 28th, 2020 (promulgated pursuant to Japan's Food Sanitation Act) positive list system for food container and packaging materials.

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

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.

There are no maximum dioxin levels set out for yeast products according to European Commission Regulation (EU) 2023/915. Periodical dioxins spot-check are performed on selected products based on risk assessment.

## 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.

## CHEMICAL AND MICROBIOLOGICAL PROPERTIES

### Chemical properties

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

### Microbiological properties

Viable bacteria:	$\geq 10^{11}$ CFU/g
Acetic acid bacteria:	$< 10^4$ CFU/g
Yeast:	$< 10^3$ 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

- Lactic acid bacteria obtained by lyophilisation and packaged in pre-printed laminated foil - 25g or 100g (product dependent).

### Coding and traceability

#### Pack

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

## Stability data

Recommended storage temperature and duration in original sealed packaging for optimal fermentation activity:

- 18 months at 4°C or
- 36 months at -18°C.

Use once opened. During delivery and transit, before reaching recommended storage conditions, sealed packs can be held at ambient temperature (<25°C) for three weeks without significant loss of viability.

## SAFETY AND HANDLING

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

## ADDITIONAL INFORMATION (AVAILABLE ON REQUEST)

- Product Results (COA/COC)
- HACCP / Food Safety Certification (FSSC 22000)
- Quality Management System Certification (ISO 9001:2015)
- 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.*

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