

Declaration for Helveticus Pitch for brewing application

February 12th, 2022

Product of Danstar Ferment AG

Produced by Lallemand SAS | 4 Chemin du Bord de l'Eau | Saint Simon | 15130 | France

Food Ingredient Fit for Human Consumption

We hereby confirm that raw materials/ ingredients used in the production of aforementioned product has a high purity level. The aforementioned product does not contain components or admixtures injurious to the health of the consumers. They meet applicable standards for food for human consumption as defined in the *Australia New Zealand Food Standards Code*, United States Code of Federal Regulations, United States Department of Agriculture and European Food Commission.

Under the aforementioned manufacturing conditions these products are safe for their intended use.

Food Safety / Food Defence

This product has been processed in a manner consistent with current Good Manufacturing Practices and HACCP. Practices include traceability, non-conformance, and recall. The facilities have written, implemented, recorded, and reviewed plans for manufacturing, processing, packaging, and holding food items. Additionally each production and storage facility has a plan specific to their building to address facility security and food security (food defence).

Food Allergens

This product contains milk and soy.

The product sold has been produced without the foods or their derivatives that account for the majority of human food allergic reactions as listed in EU Reg.1169/2011 as amended with the above mentioned exemption.

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
- 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/litre expressed as SO₂

The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.

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Food Additives

No food additives, no preservatives or colourings have been added in the production processes of our lactic acid bacteria.

Maltodextrin is used as a carrier.

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 10/2011 as amended.

Genetic Modification

According to our knowledge, the bacteria are as they were found in nature and have not been modified through genetic engineering. They have been rigorously checked and analyzed for identity and purity. Based on our suppliers' declaration, the raw materials used in the bacteria production process do not contain GMO. In these conditions, our bacteria products do not contain GMO.

Nano-material

The bacteria product has not been produced with the use of nanotechnology and therefore does not contain any engineered nano-materials in accordance with Regulation (EU) No 1169/2011 of the European Parliament.

Radioactivity and Ionization

The bacteria product has not been ionized or irradiated and does not contain any ionized or irradiated components. It is 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.

Use of Sewage Sludge

Sewage sludge has not been used in the production of the bacteria product.

Growth on Petrochemical Substrate

The bacteria product has not been grown on petrochemical substrate or sulphate waste liquor.

Ingredients of Animal Origin

All raw materials of animal origin employed in the production of Lallemand Health Solutions bacterial cultures and bacterial products are either considered not at risk for TSE contamination according to the European Medicines Agency (EMA) " Note for guidance on minimizing the risk of transmitting animal spongiform encephalopathy agents via human and veterinary medicinal products" (EMA/410/01 rev 3) or have received the necessary TSE Certificate of Suitability from the European Directorate for the Quality of Medicines.

Antibiotics

No antibiotics are used in the bacteria manufacturing process.

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Dioxins and PCB

There is no limit requirement for this product or its 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 product is not susceptible of releasing dioxins. Additionally, the aforementioned product has not been manufactured near industrial or natural processes susceptible of releasing dioxins; nor was it manufactured using raw materials, processing aids or water resulting from such processes

Heavy Metals –

The bacteria product is 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 are in compliance with the OIV Codes.

Hazardous Substances

This product is 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 bacteria product does not represent a risk of exposure to the substances listed on California Proposition 65.

Solvents

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



Tobias Fischborn

QA Manager, Lallemand Brewing

This document is valid for 3 years from date of issue. Changes in production or legislation will result in document updates.

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