

DECLARATION FOR ACTIVE DRY YEAST FOR BREWING**Genetic Modification**

We certify that the yeast strains are not from genetically modified organisms. To the best of our knowledge the materials used to produce the yeast have not been genetically modified. *Such methods include cell fusion, microencapsulation and macroencapsulation, and recombinant DNA technology (including gene deletion, gene doubling, introducing a foreign gene, and changing the positions of genes when achieved by recombinant DNA technology).*

Non-Organic Products Statement

This product and the ingredients used to make it have not been irradiated. Sewage Sludge has not been used in the production of this product or in the ingredients used in this product.

The yeast has not been grown on petrochemical substrate or sulphate waste liquor. This yeast is non-synthetic.

Alimentarite-Food Safety

Packaging material and product meet all applicable standards as defined by EU and US food law.

The food material has been processed in a manner consistent with Good Manufacture Practice including a HACCP program (risk assessment, risk management, monitoring of preventative controls, verification, and corrective action).

Absence of Allergens

We certify that active dry yeasts for BREWING produced and sold by Lallemand Inc. and its subsidiaries are free of components of the eight foods that account for the majority of food allergic reactions as well as four additional components listed in the reference to Directive 2003/89/EC, annex IIIa, and Directive 2007/68/CE: celery, mustard, lupin, and sulphur dioxide and sulphites at concentrations of more than 10 mg/kg.

Ingredient	Present	Absent
Cereals containing gluten and products thereof		X
Crustaceans and products thereof		X
Eggs and products thereof		X
Fish and products thereof		X
Peanuts and products thereof		X
Soy and products thereof		X
Milk and products thereof (including lactose)		X
Nuts and products thereof		X

Non Animal Origin - TSE/BSE Free

The active dry yeast for BREWING have been produced from raw materials of non animal origin. They contain the yeast strain *Saccharomyces cerevisiae* only. Active dry yeast do not contain any ingredient that might pose a TSE/BSE risk.

22 November 2011

Shannon Losing

Deputy Manager Quality Assurance, Specialty Products Division

This certificate is valid for 3 years from the date of issue.

Changes in legislation or production processes that affect these statements will result in the issuance of revised documentation