



YAKIMA CHIEF HOPS™

25/08
306 Division Street
Yakima, WA 98902
Phone 800-952-4873
www.yakimachief.com

YAKIMA CHIEF HOPS

Certificate of Analysis

Supplier: Yakima Chief Hops
306 Division Street
Yakima, WA 98902

Date of Issue: 14-Aug-2020

Product Name: Type 90 Hop Pellets

Lot Number: P91-DUMOS4263
Variety: Mosaic® Brand, HBC 369
Crop Year: 2019
Production Date: December 2019
Best Use Before Date: December 2022

2021-06-16
160 kg
15 Utens
Sgib: AA902965037
Krov. V: 4900266422/2021

<u>Characteristic</u>	<u>Typical Analysis</u>	<u>Actual Analysis</u>
Alpha Acids:	2.5 - 17.5% (w/w) HPLC by EBC Analytica V 7.7	11.4%
Beta Acids:	3.0 - 9.0% (w/w) HPLC by EBC Analytica V 7.7	3.0%
Cohumulone:	As Percentage of Total Alpha Acids HPLC by EBC Analytica V 7.7	20.0%
Hop Storage Index:	Varies by Variety and Time from Harvest Hop Storage Index by ASBC Hops - 12	0.269
Moisture:	ASBC HOPS - 4C	9.8%
Pesticides Residues:	Comply with US Regulations and EC Directive 396/2005 Amendments	

Lead:	< 1.0 ppm	passes test
Arsenic:	< 0.5 ppm	passes test
Cadmium:	< 0.03 ppm	passes test
Total Heavy Metals:	< 10 ppm (asPb)	passes test


Missy Raver
Quality Control Manager



BarthHaas®



ANALYSIS REPORT & CERTIFICATE OF CONFORMANCE

Our contract No.: V90263
Your reference No.: 4501046650/4500225348

2021 07 12
10 kg

Consignee: Svyturys Brewery
Kuliu Vartu 7
91250 KLAIPEDA
LITAUEN

PO 4500225348
DOLNR 5000017424

Type of product: Hop Pellets Type 90

Variety: USA Sorachi Ace

KROV V: L500784871

Crop: 2020

Batch No.: I-00517-1

Quantity: 10 kgs net

Sorachia Ace

Marks: PELLETS TYPE 90
USA SORACHI ACE / CROP 2020
BATCH I-00517-1 / 2 x 5 KG
ALPHA 10,8 % ASBC
PROD DATE: 03/2021 / V90263

03/2024

ANALYTICAL FIGURES:

(as is)

Alpha Acids: 10,8 %

Method of analysis: ASBC spectro

Country of origin: USA

We herewith confirm that the a-m goods conform to the respective legislation of the country of origin and the country of delivery.

The product conforms to the Carlsberg Specifications of 02.01.2018.

Nürnberg, 14.07.2021

For specification, material safety data sheets and details on quality control guarantee please see www.barthhaas.com



YAKIMA CHIEF HOPS™

Yakima Chief Hops SA
45, rue des Sablières/Unit 66
1435 Mont-Saint-Guibert
Belgium

Phone: +32 (0)10 47 50 50
www.yakimachief.com

VAT BE 0462 003 476

YAKIMA CHIEF HOPS

Certificate of Analysis

Supplier: Yakima Chief Hops SA
45, rue des Sablières/Unit 66
1435 Mont-Saint-Guibert
Belgium

Date of Issue: 05-Feb-2021

Product Name: Type 90 Hop Pellets

Lot Number: P91-EUVG15080
Variety: Amarillo® Brand, VGXP01, Unlte
Crop Year: 2020
Production Date: November 2020
Best Use Before Date: November 2023

20210716
60 kg = 46226g
PO 7000 114442
Dole M: 50000-2556

Characteristic

Typical Analysis

Actual Analysis

Alpha Acids:

2.5 - 17.5% (w/w)
LCV by EBC Analytica V 7.5

7.7%

Oil by Distillation:

Varies by Variety
ASBC Hops - 13 (%v/w)

1.0%

Oil Profile by GC, EBC Analytica V 7.12:

B-Pinene: 0.6 %
Myrcene: 35.2 %
Linalool: 0.7 %
Caryophyllene: 8.8 %

Farnesene: 8.3%
Humulene: 24.3%
Geraniol: 0.3%

Lead:

< 1.0 ppm

Arsenic:

< 0.5 ppm

Cadmium:

< 0.03 ppm

passes test

passes test

passes test

Total Heavy Metals:

< 10 ppm (asPb)

passes test

Missy Raver

Missy Raver
Quality Control Manager



YAKIMA CHIEF HOPS™

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Certificate of Analysis

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Supplier: Yakima Chief Hops SA
45, rue des Sablières/Unit 66
1435 Mont-Saint-Guibert
Belgium

Date of Issue: 08-Sep-2021

Product Name: Type 90 Hop Pellets

Lot Number: P92-EUCIT0356
Variety: Citra® Brand, HBC 394

Crop Year: 2020

Production Date: January 2021

Best Use Before Date: January 2024

2021 0913
2006g
P04500227291
Dole Nr: 5000028189

Characteristic

Typical Analysis

Actual Analysis

Alpha Acids:

2.5 - 17.5% (w/w)
LCV by EBC Analytica V 7.5

13.0%

Oil by Distillation:

Varies by Variety
ASBC Hops - 13 (%v/w)

1.7%

Oil Profile by GC, EBC Analytica V 7.12:

B-Pinene: 0.7 %
Myrcene: 55.5 %
Linalool: 0.7 %
Caryophyllene: 7.8 %

Farnesene: 0.1%
Humulene: 12.6%
Geraniol: 0.3%

Lead:
Arsenic:
Cadmium:

< 1.0 ppm
< 0.5 ppm
< 0.03 ppm

passes test
passes test
passes test

Total Heavy Metals:

< 10 ppm (asPb)

passes test

Missy Raver
VP of Quality

Certificate of Analysis

Product number	Lot number	Supplier	Supplier name
310001	0701046646	100977	Viking Malt Sp z o o.
Product	<i>Ruginis salyhtlas</i>		
Viking Rye Malt 25 kg bag	<i>2021 12 06</i>		
Blending date	Best before date	Print date	<i>300 kg</i>
23.07.2021	23.07.2023	08.12.2021	<i>PO 4500230595</i>
Country of orig	Sample ID	<i>Dok Nr 5000029812</i>	
PL	00053191		

Test descr	U/M	Result	MU%	Min	Max	Meas mtd	Lab
Color of Malt	°EBC	6.8		4.0	10.0	EBC 4.7.2	VM LAB
Extract of Malt, fine grind	% dw	85.5		81.0		EBC 4.5.1	VM LAB
Moisture	%	4.7			6.0	EBC 4.2	VM LAB

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Postal address
 Viking Malt UAB
 Pramonės g 2
 LT-35100 Panevėžys Lithuania

Domicile
 Panevėžys
 VAT no. LT107769917

Telephone
 +370 45 468811

UAB „Grainmore“
Plačioji gatvė 27, LT - 21146
Senųjų Trakų k. Trakų raj. Lietuva



Kokybės pažymėjimas Nr.00941
2021-12-06

Gamintojas: UAB "Grainmore"	
Įmonės/asmens kodas: 303074973	
Adresas: Plačioji g. 27, LT-21146, Senieji Trakai, Lietuva	
PRODUKTAS	Dribsniai avižiniai AD180, 25 kg
Užsakymo numeris	450023592

Partijos nr.	Kiekis, kg	Geriausias iki
PR41203_1	750	03.12.2022

TECHNINĖS SAVYBĖS	
Techninė vertė	Skaitinė vertė
Drėgmės kiekis, ne daugiau kaip, %	12,0
Rūgštingumas, ne daugiau kaip, mg KOH g/100 g	90
Peleningumas, ne daugiau kaip, %	2,1
Aruodiniai kenkėjai	neleidžiama
Storis, mm	0,7-0,9
Peroksidazės aktyvumas	Neigiamas
Kvapaspalva	Būdinga atitinkamiems dribsniams

MAISTINGUMO DEKLARACIJA (100 g)	
Energinė vertė (kcal/ kJ)	378/1593
Riebalai (g)	7,6
- iš kurių: sočiųjų riebalų rūgščių (g)	1,42
Angliavandeniai (g)	59,4
- iš kurių: cukrų (g)	1,3
Skaidulinės medžiagos (g)	9,1
Baltymai (g)	13,5
Druska (NaCl) (g)	0,02

PAKAVIMAS					
Polipropileno maišai	<input type="checkbox"/> 10kg	<input checked="" type="checkbox"/> 25kg	<input type="checkbox"/> 40kg	<input type="checkbox"/> 50kg	<input type="checkbox"/> big bags
Medžiagos, kurios liečiasi su maistu atitinka EB reglamentą 1935/2004 ir ES reglamentą 10/2011	<input checked="" type="checkbox"/> Yes		<input type="checkbox"/> No		
Žymėjimas atitinka ES reglamentą 1169/2011	<input checked="" type="checkbox"/> Yes		<input type="checkbox"/> No		

SAUGOJIMAS, TRANSPORTAVIMAS IR GALIOJIMO LAIKAS	
Laikymo ir transportavimo sąlygos	Prekių saugojimo patalpos temperatūra nuo +5 °C iki +25 °C, santykinis drėgnumas ne didesnis nei 75 %. Prekių saugojimo patalpos turi būti sausos, švarios, gerai vėdinamos, apsaugotos nuo tiesioginių saulės spindulių, neužkręstos grūdų ir miltų kenkėjais. Kartu draudžiama laikyti medžiagas, skleidžiančias dulkes, specifinius kvapus
Galiojimo laikas	12 mėnesių

Pažymėjimą išdavė:

Laboratorijos vadovė

Renata Žemaitė
Laboratorijos vadovė

Įmonės kodas: 303074973
PVM kodas: LT100007784713

+370 37 719657
info@grainmore.com
www.grainmore.com

mixing 59/4k1as

Certificate of Analysis

Product number 301001
Lot number P00601031366
Product Pilsner Malt bulk
Blending date 19.07.2021
Best before date 19.07.2023
Print date 19.07.2021
Country of orig LT
Sample ID 00035181

2021 07 27
 240201g
 PO 4500225241
 GL 5000013925

Test descr	U/M	Result	MU%	Min	Max	Meas mtd	Lab
Betaglucan Content of Malt, calc	mg/l	82			200	EBC 4.16.2	VM LAB
Boiled Wort Colour, calc	°EBC	5.5					VM LAB
Color of Malt, calc	°EBC	4.0			4.0	EBC 4.7.2	VM LAB
Diastatic Power of Malt, calc	WK dw	263.00		250.00		EBC 4.12.1	VM LAB
Extract of Malt, fine grind, calc	% dw	81.5		81.0		EBC 4.5.1	VM LAB
Extract of Malt, fine grind, as calc	% dw	77.80				EBC 4.5.2A	VM LAB
Filtration time, fine calc	min	28					VM LAB
Friability, calc	%	86		80		EBC 4.15	VM LAB
Glassy kernels, calc	%	1.4			2.0	EBC 4.15	VM LAB
PUG, calc	%	3.9			4.0	EBC 4.15	VM LAB
Gushing, water	g	0			0	Carls. Mod	VM PAN
Moisture, calc	%	4.6			5.0	EBC 4.2	VM LAB
pH of Wort, calc		6.08		5.80		EBC 8.17	VM LAB
Protein, calc	%	10.70		9.00	11.50	EBC 4.3.1	VM LAB
Saccharification time, calc		<10		10		EBC 4.5.1	VM LAB
Soluble Nitrogen of Malt, calc	mg/100g	645.00		560.00	720.00	EBC 4.9.1	VM LAB

20% Planet, crop 2020
 20% Avalon, crop 2020
 60% Laureate, crop 2020

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 Viking Malt UAB
 Pramonės g 2

LT-35100 Panevėžys Lithuania

Domicile
 Panevėžys

VAT no. LT107769917

Telephone
 +370 45 468811

Certificate of Analysis

Product number 308004
Lot number P00601018545
Product Viking Wheat Malt 750 kg big bag
Blending date 02.03.2021
Best before date 02.03.2023
Print date 14.07.2021
Country of orig LT
Sample ID 00020484

2021 07 14
 10.10 kg
 Pol. Nr: 50000.17278
 KIOV-V 363 92

Test descr	U/M	Result	MU%	Min	Max	Meas mtd	Lab
Boiled Wort Colour, calc	°EBC	7.3					VM LAB
Color of Malt, calc	°EBC	5.0		3.0	5.0	EBC 4.7.2	VM LAB
Diastatic Power of Malt, calc	WK dw	275.00		275.00		EBC 4.12.1	VM LAB
Extract Difference, calc	% dw	1.00		1.00	1.60	EBC 4.5.2A	VM LAB
Extract of Malt, fine grind, calc	% dw	85.2		84.0		EBC 4.5.1	VM LAB
Extract of Malt, fine grind, as calc	% dw	81.30				EBC 4.5.2A	VM LAB
Filtration time, fine calc	min	55			60		VM LAB
Gushing, water	g	0			0	Carls. Mod	VM PAN
Moisture, calc	%	4.7			5.5	EBC 4.2	VM LAB
pH of Wort, calc		6.06		5.60	6.10	EBC 8.17	VM LAB
Protein, calc	%	10.90			13.00	EBC 4.3.1	VM LAB
Sieving test 2,2 - 2,5 mm, malt	%	1.9			2.0	EBC 3.11.1	VM LAB
Foreign matter, malt	%	0.4			1.0	EBC 3.11.1	VM LAB
Sieving test >2,5 mm, malt	%	94.4		93.0		EBC 3.11.1	VM LAB
Soluble Nitrogen of Malt, calc	mg/100g	756.00		700.00	1100.00	EBC 4.9.1	VM LAB
Viscosity of Wort, calc	mPa·s	1.95			1.85	EBC 8.4	VM LAB

100% Dekan, crop 2020

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1 Bezeichnung des Stoffes / der Zubereitung und des Unternehmens
Identification of the substance/preparation and of the company/undertaking

1.1 Bezeichnung des Stoffes oder der Zubereitung / Identification of the substance or preparation
Dry selected yeast.

Artikelnummer / Art.-no.	Handelsname / Trade name
3010x	Oenoferm® Belle Arome F3
3011x	Oenoferm® Freddo F3
3012x	Oenoferm® Müller-Thurgau F3
3013x	Oenoferm® Riesling F3
3014x	Oenoferm® Terra F3
3015x	Oenoferm® PinoType F3
3016x	Oenoferm® Tipico F3
3017x	Oenoferm® Bouquet F3
3018x	Oenoferm® InterDry F3
3019x	Oenoferm® Klosterneuburg F3
3020x	Oenoferm® F3
3021x	Oenoferm® Structure F3
3022x	Oenoferm® Rouge F3
3023x	Oenoferm® Color F3
3024x	Oenoferm® Rosé F3
3026x	Oenoferm® Zweigelt F3
3027x	Oenoferm® Veltiner F3
3040x	Oenoferm® X-treme
3041x	Oenoferm® wild & pure
3044x	Oenoferm® Trollinger
3045x	Oenoferm® X-Thiol

1.2 Verwendung des Stoffes / der Zubereitung / Use of the substance / preparation

1.2.1 Identifizierte Verwendung(en) / Identified use(s)

Industrie / Gewerbe / Industry / Professional: According to Erbslöh product leaflet.
Privat / Private: None.

1.3 EG-Inverkehrbringer / EC market responsible person

1.3.1 Bezeichnung des Unternehmens / Company/undertaking identification

Erbslöh Geisenheim AG, Erbslöhstraße 1, 65366 Geisenheim, Germany
E-Mail: info@erbsloeh.com, Internet: www.erbsloeh.com

1.3.2 Notrufnummer / Emergency telephone:

Tel: +49 (0) 6722 708-0: Diese Nummer ist nur zu Bürozeiten von Mo-Fr besetzt. This number is serviced during office hours from Monday-Friday.

2 Mögliche Gefahren / Hazards identification

2.1 Einstufung / Classification:

The preparation is not dangerous in the sense of EU legislation.

2.2 Andere Gefahren / Other hazard(s):

No special remarkable hazards for human and environment.

3 Zusammensetzung/Angaben zu Bestandteilen / Composition/information on ingredients

3.1. Chemische Charakterisierung (Stoff) / Chemical characterization (substance)

Chemische Bezeichnung / Chemical name: : Dry selected yeast: *Saccharomyces cerevisiae*

Synonym(e) / Synonyme(s): ---.

Gefahrensymbol(e) / Hazard(ous) symbol(s):

H-Sätze / H-phrases: None.

Gefährliche Bestandteile / Verunreinigungen / Hazard(ous) ingredients / impurity(ies):

None.

3.2. Zusätzliche Hinweise / Additional information:

No additional information.

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4 Erste-Hilfe-Maßnahmen / First aid measures

4.1 Allgemeine Hinweise / General informations

No special measures are necessary.

4.2 Nach Einatmen / In case of inhalation

Provide for fresh air.

4.3 Nach Hautkontakt / In case of skin contact

Wash off with water and soap.

4.4 Nach Augenkontakt / In case of eye contact

In case of contact with eyes, rinse immediately thoroughly with plenty of water and consult an ophthalmologist.

4.5 Nach Verschlucken / In case of ingestion

Rinse mouth immediately and drink plenty of water. Call in physician.

4.6 Selbstschutz des Ersthelfers / Self-protection of the first aider

No special measures are necessary.

5 Maßnahmen zur Brandbekämpfung / Fire-fighting measures

5.1 Geeignete Löschmittel / Suitable extinguishing media

Co-ordinate fire-fighting measures to the fire surroundings.

5.2 Löschmittel, die aus Sicherheitsgründen nicht zu verwenden sind / Extinguishing media which must not be used for safety reasons

Co-ordinate fire-fighting measures to the fire surroundings.

5.3 Besondere Gefährdungen / Special exposure hazards

No special hazards.

5.4 Besondere Schutzausrüstung für die Brandbekämpfung / Special protective equipment for fire-fighters

Co-ordinate protective clothing to the fire surroundings.

6 Maßnahmen bei unbeabsichtigter Freisetzung / Accidental release measures

6.1 Personenbezogene Vorsichtsmaßnahmen / Personal precautions

Avoid generation of dust. Risk of slipping by spilt material in case of contact with water.

6.2 Umweltschutzmaßnahmen / Environmental precautions

No special environmental measures are necessary.

6.3 Verfahren zur Reinigung / Methods for cleaning up

Take up mechanically. Rinse with plenty of water.

6.4 Zusätzliche Hinweise / Additional information

No additional information.

7 Handhabung und Lagerung / Handling and Storage

7.1. Handhabung / Handling

Working places should be designed allow cleaning at any time. Avoid generation of dust.

7.2. Lagerung / Lagerbedingung / Storage / storage conditions

Store in a cool, dry, well-ventilated place, protected from foreign odours and vapours. Reseal opened packages tightly. Observe general requirements for the storage of foodstuffs.

7.3. Bestimmte Verwendung(en) / Specific use(s)

See product leaflet.

8 Begrenzung und Überwachung der Exposition / persönliche Schutzausrüstung / Exposure controls / Personal protection

8.1. Expositionsgrenzwerte / Exposure limit values

No substance related limit value available.

8.2. Begrenzung und Überwachung der Exposition / Exposure controls

8.2.1. Begrenzung und Überwachung der Exposition am Arbeitsplatz / Occupational exposure controls.

a) Atemschutz / Occupational exposure controls

Wear dust protection mask P2.

b) Handschutz / Hand protection

Suitable gloves are recommended.

c) Augenschutz / Eye protection

Safety glasses are recommended.

Andere Schutzmaßnahmen / Additional protection measures:

When using do not eat, drink, smoke, sneeze. Cleaning with water and soap.

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8.2.2. Begrenzung und Überwachung der Umweltexposition / Environmental exposure controls

See section 7. No additional measures necessary.

8.2.3. Begrenzung und Überwachung des Stoffes in Verbraucher- oder Folgeprodukten / Substance control in consumer or downstream products

No special measures necessary.

9 Physikalische und chemische Eigenschaften / Physical and chemical Properties

9.1 Erscheinungsbild / Appearance

Form / Physical state:

Granulate.

Farbe / Colour:

Beige to bright brown.

Geruch / Smell:

Typical.

9.2 Wichtige Angaben zum Gesundheits- und Umweltschutz sowie zur Sicherheit / Important health, safety and environmental information

Schüttgewicht / Bulk density: 600-750 g/L.

Dichte / density: Not applicable.

pH-Wert (20 °C) / pH-value: No data available.

Schmelzpunkt / Melting point: Not applicable.

Siedepunkt / Boiling temperature: No data available.

Selbstentzündlichkeit / Autoignition: No self-ignition.

Explosionsgefahr / Explosive properties: Dust explosive.

Wasserlöslichkeit / Water solubility: Suspensible.

10 Stabilität und Reaktivität / Stability and Reactivity

10.1 Zu vermeidende Bedingungen / Conditions to avoid

Danger of dust explosion. Avoid electrostatic charge. Thermal decomposition takes place at temperatures above 100 °C.

10.2 Zu vermeidende Stoffe / Materials to avoid

Ammonia release in case of contact with strong acid or alkaline solution.

10.3 Gefährliche Zersetzungsprodukte / Hazardous decomposition products

None – in case of appropriate handling.

11 Toxikologische Angaben / Toxicological information

11.1 Toxikinetik, Stoffwechsel und Verteilung / Toxicokinetics, metabolism and distribution

According to the present state of knowledge toxic effects are not expected.

11.2 Akute Wirkungen (akute Toxizität, Reiz- und Ätzwirkung) / Acute Effects (acute toxicity, Irritant and corrosive effects)

According to the present state of knowledge acute toxic effects are not expected.

12 Umweltbezogene Angaben / Ecological information

12.1 Ökotoxizität / Ecotoxicity

According to the present state of knowledge negative ecological effects are not expected.

12.2 Mobilität / Mobility

According to the present state of knowledge negative ecological effects are not expected.

12.3 Persistenz und Abbaubarkeit / Persistence and degradability Product is biodegradable.

12.4 Bioakkumulationspotential / Bioaccumulative potential No indication to bioaccumulation potential.

12.5 Ergebnis der Ermittlung der PBT-Eigenschaften / Results of PBT assessment

This substance does not meet the criteria for classification as PBT or vPvB.

12.6 Andere schädliche Wirkungen / Other adverse effects

The product may lead to a high biological consumption of oxygen in biological sewage plants or natural waters, which can have a negative effect on living beings.

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13 Hinweise zur Entsorgung / Disposal considerations

13.1 Entsorgung / Abfall (Produkt) / Appropriate disposal / product
Dispose of waste according to applicable local, state, and federal regulations.

Empfehlung / Recommendation
None.

13.2 Entsorgung der Verpackung / Appropriate disposal / packaging
Dispose of waste according to applicable local, state, and federal regulations.

14 Angaben zum Transport / Transport information

14.1 Landtransport (ADR/RID/GGVSE) / Land transport (ADR/RID)
No dangerous good in the sense of this transport regulation.

14.2 See (IMDG), Binnen (A.D.N.R.) / Seeschiffstransport (IMDG), Binnenschiffstransport (ADNR)
No dangerous good in the sense of this transport regulation..

14.3 Luft (IATA) / Air transport (IATA)
No dangerous good in the sense of this transport regulation.

15 Rechtsvorschriften / Regulatory information

15.1 EU-Vorschriften / EU-Regulations

Gemäß GHS - Verordnung (EG) 1272/2008 / according to GHS - regulation (EC) 1272/2008

Gefahrensymbole und Gefahrenbezeichnung / hazard symbol(s) and labelling of the product
Not required.

Gefahrbestimmende Komponente(n) zu Etikettierung / Hazard(ous) component(s) for labelling:

Not applicable.

H- Sätze / H-phrases

Not required.

P- Sätze / P-phrases

Not required.

15.2 Stoffsicherheitsbeurteilung / Chemical Safety Assessment

For this product a chemical safety assessment was not carried out.

Besondere Kennzeichnung bestimmter Zubereitungen / Special provisions concerning the labelling of certain preparations

Please adhere to EU legislation.

15.3 Nationale Vorschriften / National regulations

Wassergefährdungsklasse / Water hazard class (WGK): nwg (non-water polluting substance).

16 Sonstige Angaben / Other information

16.1 Nummer und Wortlaut der H-Sätze unter Abschnitt 3 / Relevant H-phrases under section 3 (Number and full text):
None.

16.2 Schulungshinweise Training instructions: None.

16.3 Weitere Informationen / Further information: Please refer to our internet website for more information..

Mit den vorstehenden Angaben, die dem heutigen Stand unserer Kenntnisse und Erfahrungen entsprechen, wollen wir unser Produkt im Hinblick auf etwaige Sicherheitserfordernisse beschreiben, verbinden damit jedoch keine Eigenschaftszusicherungen und Qualitätsbeschreibungen. Bestehende Gesetze und Bestimmungen sind vom Anwender in eigener Verantwortung zu beachten.

With the information given, which complies with our present knowledge and experience, we would like to describe our products in view of possible safety requirements, however we do not combine any warranty of product property or quality. Laws and regulations currently in force, have to be adhered to by the user.

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NON-ORGANIC PRODUCT DECLARATION

USDA National Organic Program Compliance of Non-Organic Ingredient or Processing Aid

Product: White Labs Brewer's Yeast (Saccharomyces Cerevisiae)


Manufacturer: White Labs Inc.

Indicate whether the three statements for "All Products" are True or False. Then find the type of product that applies (citric acid, color, flavor, etc.), and indicate whether the statements are True or False for that product type.

The product indicated above conforms to the following criteria:

	True	False
<input type="checkbox"/> All Products		
1. No genetically engineered micro-organisms were used in production.	<u>X</u>	<u> </u>
2. This product has not been irradiated.	<u>X</u>	<u> </u>
3. Sewage sludge was not used in production of the product or ingredients.	<u>X</u>	<u> </u>
<input type="checkbox"/> Citric Acid		
• Produced by microbial fermentation of carbohydrate substance.	<u> </u>	<u> </u>
<input type="checkbox"/> Colors		
• Derived from non-synthetic* source(s) only.	<u> </u>	<u> </u>
<input type="checkbox"/> Flavors		
• Derived from non-synthetic* source(s) only.	<u> </u>	<u> </u>
• No synthetic solvents or carrier systems were used in production.	<u> </u>	<u> </u>
• Does not contain any artificial preservative(s).	<u> </u>	<u> </u>
<input type="checkbox"/> Enzymes		
• Derived from edible, nontoxic plants, nonpathogenic fungi, or nonpathogenic bacteria.	<u> </u>	<u> </u>
<input checked="" type="checkbox"/> Yeasts		
• This yeast is non-synthetic*.	<u>X</u>	<u> </u>
• No growth on petrochemical substrate and/or sulfite waste liquor.	<u>X</u>	<u> </u>
• Not available in an organic form.	<u>X</u>	<u> </u>

The above statements regarding the above-named product produced by this company are true to the best of my knowledge, and are based on information provided by our supplier or vendor.

<u>Bryan Espiritu</u>	<u>Quality Assurance Technician</u>
Name (please print)	Title/Department
	<u>03/01/2016</u>
Signature	Date

***Nonsynthetic (natural).** A substance that is derived from mineral, plant, or animal matter and does not undergo a synthetic process as defined in section 6502(21) of the Act (7 U.S.C. 6502(21)). For the purposes of this part, nonsynthetic is used as a synonym for natural as the term is used in the Act.

Synthetic. A substance that is formulated or manufactured by a chemical process or by a process that chemically changes a substance extracted from naturally occurring plant, animal, or mineral sources, except that such term shall not apply to substances created by naturally occurring biological processes.

Declaration for LalBrew® “Active Dry Yeast” for use in Brewing Practices

Product of Denmark: Produced by Danstar Ferment AG, Vejlevej 10 Fredericia DK-7000 Denmark | Subsidiary of Lallemand Inc.

Product of Austria: Produced by Lallemand GmbH, Ottakringerstrasse 89, Vienna, A-1160, Austria | Subsidiary of Lallemand Inc.

Food Safety

These products have 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.

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

Food Allergens

The product(s) sold have not been produced with the foods or their derivatives that account for the majority of human food allergic reactions as listed in EU Reg. 1169/2011 as amended.

These products are not considered to contain 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/litre expressed as SO₂

Food Contact Packaging

We hereby confirm that the packaging materials of these products are suitable for the packaging of food. We have certification on file from our suppliers documenting the packaging provided to us is in accordance with the current US and EU food contact packaging regulations.

Genetic Modification

According to our knowledge, the microorganisms 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.

To the best of our knowledge materials used to make the final products do not contain GMO. We have documentation on file from suppliers as confirmation.

In these conditions, the aforementioned food materials do not contain GMO.

Radioactivity and Ionization

The products have not been ionized or irradiated and do not contain any ionized or irradiated components. The ingredients used in the fermentation and in the final product have not been irradiated or contain any ionized components as affirmed by our ingredient suppliers.

Use of Sewage Sludge

Sewage sludge has not been used in the production of the microorganisms.

Sewage sludge has not been used in the production of the ingredients contained in the aforementioned products as affirmed by our suppliers.

Growth on Petrochemical Substrate

The yeast products have not been grown on petrochemical substrate or sulphate waste liquor.

Ingredients of Animal Origin

The aforementioned microorganisms were not produced by or with ingredients of animal origin. In addition the finished products were not produced by or with ingredients of animal origin.

These products are therefore free of any risk from BSE (Bovine Spongiform Encephalopathy) and TSE (Transmissible Spongiform Encephalopathy).

Phthalates

Phthalates or its derivatives are not used in the production of the microorganisms or the ingredients used in the final products.

We have on file certification from our packaging suppliers that state that phthalates or its derivatives [bis-phenol A, and poly brominated substances (PBBs & PBDEs)] will not be added or be present in any package or packaging component during the manufacturing process. Or they provide the list of substances used, which does not include any phthalates or its derivatives

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. Therefore these products or products made with these ingredients do not constitute a risk for Dioxin and PCB compounds.

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

Raw materials and ingredient used in the fermentation and finished product blending of Active Dry Yeast, Bacteria products, Yeast Derivatives, wine nutrients, mineral enriched yeast, and fermented soy are not listed in the EU annex or in the FDA annex for maximum levels of the heavy metals Lead (Pb), Mercury (Hg), Cadmium (Cd), and Arsenic (As). As such these regulation do not apply to Lallemand products.

Additionally the fermentation, blending and conditioning processes themselves do not bring any risk of introducing heavy metals in these products. As such, it is then safe to assume that these products can be considered not at risk for heavy metal content.

As a final reassurance of the absence of heavy metals, a monitoring program was set in place. Each year, a minimum of five (5) yeast products are tested for heavy metal content up to two (2) times per year. To this date, all products have proven to be well under the allowable limit levels.

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. Consuming the aforementioned products represents no risk of exposure to any of the substances listed on California Proposition 65.



Tobias Fischborn
Lallemand Inc.
R&D Manager

Valid for 3 years from date of issue.

The information in this certificate 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.