

ANCHOR BACTERIA FOOD SAFETY AND NON-GMO STATEMENT

Bacteria for use in Oenological Practices (ANCHOR DUET AROM; ANCHOR DUET SOFT)

2018

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.

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 analysed for identity and purity.

To the best of our knowledge, materials used to make the final products do not contain GMO.

Food Fit for Human Consumption

We hereby confirm that all raw materials used in the production of aforementioned products have a purity level compliant to all relevant food regulations. The aforementioned products do not contain components or admixtures injurious to the health of the consumers.

We therefore guarantee that the aforementioned products are in accordance with current food manufacturing regulations as applicable to these products. Under these conditions these products are safe for human 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.

International Oenological Codex and OIV (Organisation Internationale de la Vigne et du Vin)

The products we market for use in oenology are listed in the OIV as allowed in wine production. These products are in conformance with the current oenological codex regulations.

Page 1/2

Food Additives

No preservatives or colourings have been used in the fermentation of the microorganisms or in the aforementioned products.

The products may contain one or more Food Additives. Food Additives are defined in (EC) No. 1333/2008 and in Regulations (EC) No. 178/2002 and (EC) No. 1829/2003 and 21 CFR § 170-178. All Food Additive used comply with applicable Food Additive legislation (EC) No. 231/2012 CFR § 170-178.

Heavy Metals

The aforementioned products and their ingredients, as well as the fermentation media ingredients are not listed in the Commission Regulation (EC) No. 1881/2006 or in the FDA annex for maximum levels of the metals Lead (Pb), Mercury (Hg), Arsenic (Ar) and Cadmium (Cd). Therefore, the aforementioned products or products made with these ingredients do not constitute a risk for heavy metal maximum residue levels.

Ingredients of animal origin

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

Antibiotics

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

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 regulations.

The product contact packaging are consistent with EC 1935/2004 and EU 10/2011 as amended. 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 micro-organisms 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.

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.

Changes in the production or legislation will result in document updates.

Local Food Regulations should always be consulted with respect to specific applications and necessary declarations.

Legislation may vary from country to country.



Directors: J F Chagnono, A Chagnon°, F Leblanco, B H Kent, J G Steenkamp, R J Stout, F P Da Conceicao

Divisional Directors: L Bezuidenhout, J L Clarke, D F Malherbe, H D McLachlan, D Thathiah

o Canadian