

# MALOFERM BACTERIA | PRODUCT STATEMENT

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## SUPPLIER/MANUFACTURER DETAILS

### Supplier Information:

Company Name: Oenobrand SAS  
Trading Name: Oenobrand  
Business Address: Parc Scientifique Agropolis II – Bât 5  
2196 Bd de la Lironde  
34980 Montferrier Sur Lez  
Montpellier  
France  
Technical Contact Person: Elda Lerm  
Position/Title: International Product Manager  
Contact Details: (+27) (0) 21 534 1351  
E-mail: elerm@anchor.co.za

### Manufacturer(s)/Producer Information:

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

## MANUFACTURER/SUPPLIER DECLARATION

- This product complies with relevant 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 7th 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:

Maloferm Plus

Maloferm Fruity

Maloferm Vintage

Maloferm Bouquet

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### OENOBRANDS SAS

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**Product Description:**

The Maloferm 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:**

Lactic Acid Bacteria

**Ingredient Declaration:**

Freeze-dried bacteria

Water

Maltodextrin

**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, 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 his or her building to address security.

**ALLERGEN & COMPOSITIONAL INFORMATION**

Our product(s) have not been produced with foods or their derivatives that account for the majority of human food allergic reactions as listed in the reference to Directive 2003/89/EC, annex IIIa, Ingredients referred to in Article 6(3a), (10) and (11) and Directive 2007/68/CE, Foodstuffs, Cosmetics and Disinfectants Act, Act 54 of 1972 and Regulations relating to Labelling & Advertising of Foodstuffs (R. 146/2010). Our products are produced in such a way that contamination with potential allergenic material is prevented.

We conduct the necessary training, implement adequate controls and commit the resources required to maintain and improve the current Allergen Control Program by identifying possible allergens introduced when raw materials or raw material suppliers are changed. No onsite allergen causing components is present.

## Mandatory Advisory or Warning Statements and Declarations

The following foods or components are not present in our products:

- Aspartame
- Glutamates (MSG, L-glutamic acid, sodium hydrogen L-glutamate, potassium hydrogen L-glutamate, mono potassium glutamate, calcium dihydrogen di-L-glutamate, calcium glutamate, mono-ammonium glutamate, magnesium diglutamate)
- Tartrazine
- Phytosterol esters / stanols
- Herbal and botanical extracts
- Isomaltulose
- Polyols, Isomalts, Polydextrose (Lactitol, Maltitol, Maltitol syrup, Mannitol, Xylitol, Erythritol, Isomalt, Polydextrose, Sorbitol)

## Mandatory Declaration of Certain Substances

The following foods or components are not present in our products:

- Cereals containing gluten & their products namely, wheat, rye, barley, oats, spelt & their hybridised strains
- Crustaceans & crustacean products (shrimp, prawn, crab, lobster and crawfish or crayfish)
- Molluscs & mollusc products (abalone or 'perlemoen', calamari, clams, cockles, mussels, oysters, scallops, whelks, winkles)
- Egg & egg products
- Fish & fish products (including fish oils)
- Milk & milk products
- Peanuts & peanut products (including peanut oil)
- Soybeans & their products (including soybean oils)
- Tree nuts & their products (excluding coconut & pine nut)
- Sulphites
- Allergen Cross Contact
- Anchor Yeast has addressed the issue of cross contact from allergen causing components.

## Additional Consumer Information Requirements

Our yeasts do not contain or have not been manufactured from the following products:

- Beef (or bovine)
- Chicken
- Pork
- Gelatine
- Eggs
- Fruit and vegetables
- Milk and milk products
- Antioxidants (BHA, BHT, TBHQ, other Antioxidants)
- Flavour Enhancers
- Alcohol (Residual)
- Added Fats & Oils (Animal or Vegetable)
- Allium Genus (Onion, garlic, spring onion, leek, chives etc.)
- Sweeteners (intense, non-nutritive)
- Preservatives
- Seeds (sunflower, poppy, cottonseeds, etc.)
- Herbs and Spices
- Hydrolysed Vegetable Proteins

- Added Flavourants or Added Colourants
- Added Salt
- Added Sugar
- Honey & Honey products

### Food Allergy Risk table per country

NL: Not listed as risk in that country

NO: Allergen not present

EC: European Community

AUS: Australia

USA: United States of America

NZ: New Zealand

Allergens	EC	USA	AUS/NZ	JAPAN
Celery	NO	NO	NO	NL
Cereals containing gluten	NO	NO	NO	NO
Barley				
Kamut				
Oats				
Rye				
Spelt				
Wheat, or their hybridized strains				
<b>Egg</b>	NO	NO	NO	NO
<b>Fish</b>	NO	NO	NO	NL
<b>Crustacean shell-fish</b>	NO	NO	NO	NL
<b>Milk (including lactose)</b>	NO	NO	NO	NO
Mustard	NO	NO	NO	NL
<b>(Tree) Nuts</b>	NO	NO	NO	NL
Nut oil				
Almonds ( <i>Amygdalus communis L.</i> )				
Brazil nut ( <i>Bertholletia excelsa</i> )				
Cashew ( <i>Anacardium occidentale</i> )				
Hazelnut ( <i>Corylus avellana</i> )				
Macadamia nut and Queensland nut ( <i>Macadamia ternifolia</i> )				
Pecan nut ( <i>Carya illinoiesis</i> )				
Pistachio nut ( <i>Pistaca vera</i> )				
Walnut ( <i>Jugland regia</i> )				
<b>Peanuts</b>	NO	NO	NO	NO
Sesame seed	NO	NO	NO	NL
<b>Soybeans</b>	NO	NO	NO	NO
Sulphur dioxide and sulphate at concentrations of more than 10 mg/kg or mg/L expressed as SO <sub>2</sub>	NO	NO	NO	NL
Buckwheat	NL	NL	NL	NO
Abalone	NL	NL	NL	NO
Crab	NL	NL	NL	NO
Mackerel	NL	NL	NL	NO
Squid	NL	NL	NL	NO
Salmon	NL	NL	NL	NO
Salmon roe	NL	NL	NL	NO
Shrimp/prawn	NL	NL	NL	NO
Beef	NL	NL	NL	NO

Chicken (poultry)	NL	NL	NL	NO
Pork	NL	NL	NL	NO
Gelatine	NL	NL	NL	NO
Mushrooms	NL	NL	NL	NO
Apples	NL	NL	NL	NO
Banana	NL	NL	NL	NO
Kiwifruit	NL	NL	NL	NO
Oranges	NL	NL	NL	NO
Peaches	NL	NL	NL	NO
Yams	NL	NL	NL	NO

**References to requirements in the various countries.**

- The Top 8 of the USA Food Allergen Labelling and Consumer Protection Act 2004 are in Bold.
- EC - European Community : Regulation (EU) No 1169/2011 of the European Parliament and of the Council of 25 October 2011 on the provision of food information to consumers in particular allergens listed in Annex II., amending Regulations (EC) No 1924/2006 and (EC) No 1925/2006 of the European Parliament and of the Council, and repealing Commission Directive 87/250/EEC, Council Directive 90/496/EEC, Commission Directive 1999/10/CE, Directive 2000/13/EC of the European Parliament and of the Council, Commission Directives 2002/67/EC and 2008/5/EC and Commission Regulation (EC) No 608/2004
- AUS & NZ - Australian and New Zealand: Standard 1.2.3, Mandatory Warning and advisory Statements and Declarations
- Japan: Specifications and Standards for food, food additives, etc. under Food Sanitation Law (abstracts) 2006, updated March 2007, mandatory labelling is required for very small quantities, even in case of carry-over or processing aids and recommended for 20 substances known as allergen.

**NUTRITION INFORMATION & DIETARY SUITABILITY**

**Nutritional Information:**

<b>CALORIES PER 100 GRAMS</b>	<b>357 Kcal</b>	<b>UNIT</b>
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

**Dietary Suitability:**

<b>DIETARY SUITABILITY</b>	<b>YES/NO</b>	
Vegan (no meat, milk, eggs or honey)	Yes	Bacteria product does not contain meat, milk, eggs or honey.
Lacto Vegetarian (dairy allowed)	Yes	Bacteria product does not contain meat, milk, eggs or honey.
Ovo Vegetarian (eggs allowed)	Yes	Bacteria product does not contain meat, milk, eggs or honey.
Ovo Lacto Vegetarian (milk and eggs allowed)	Yes	Bacteria product does not contain meat, milk, eggs or honey.
Halaal	N/A	

Organic	Yes	Suitable, but not certified.
Hindu (no beef)	Yes	This product is not certified, but contains no meat.

### NON-GMO & ORGANIC STATEMENT

Neither the product, nor all the ingredients and processing aids have been modified by modern genetic techniques (rDNA technology including self-cloning).

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”.

This statement takes into consideration the following food legislation:

- EC Council Regulation 2092/91 of June 24, 1991, repealed since 1st January 2009 by Council Regulation (EC) No 834/2007 (OJ L189, p1, 20/07/2007) of 28 June 2007 on organic production and labelling of organic products.
- EC Council Regulation 203/2012 of March 8, 2012 on the oenological additives and auxiliaries that can be used in organic winemaking.
- EC Commission Regulation 207/93 of January 29, 1993 defining the content of Annex VI of 2092/91
- EC Council Directive 90/220 of April 23, 1990, repealed by Council Directive 2001/18 of March 12, 2001 which defines genetically modified organisms in Article 2(2)
- Codex Alimentarius standard “Guidelines for the production, processing, labelling, and marketing of organically produced foods” (Rev 1, 2001)
- Regulation (EC) No 1829/2003 on Genetically Modified Food and Feed.

### 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). These products are declared vegan.

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.

### 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.

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.

## FOOD CONTACT PACKAGING

We hereby confirm that the packaging materials of these products are suitable for the packaging of food. The product contact packaging complies 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 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

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.

The manufacturing process of the aforementioned products is not susceptible to 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

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
Salmonella:	absent in 25 g
Staphylococcus:	absent in 1 g
Escherichia coli:	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.

Barcode - 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.

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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 Sheet
- Product Data Sheets
- Organic Statement

*Disclaimer: The information contained in the Safety Data Sheet is based on our data available on the date of publication. The information is intended to aid the user in controlling the handling risks; it is not be construed as warranty or specification of the product quality. The information may not be or may not altogether be applicable to combination of the product with other substances or to particular applications. The user is responsible for ensuring that appropriate precautions are taken and for satisfying them that the data are suitable and sufficient for the product's intended purpose. In case of any ambiguity, we advise consulting the supplier.*

*This document is valid for three years from date of issue. Changes in product and/or legislation will result in document updates.*

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