ANCHOR YEAST T/A RYMCO (PTY) LTD
10 Cochrane Avenue, Epping 1, 7460, Cape Town, South Africa
www.anchoroenology.com | oenology@anchor.co.za
+27 (0)21 534 1351

ANCHOR YEAST | PRODUCT STATEMENT

SUPPLIER/MANUFACTURER DETAILS

Supplier Information:

Company Name:	Rymco (Pty) Ltd
Trading Name:	Anchor Yeast
Business Address:	22 Bunsen Street, Industria, South Africa
Postal Address:	PO Box 43143, Industria, 2042, South Africa
Technical Contact Person:	Farieda Safudien
Position Title:	Quality Assurance Manager
Contact Details:	021-5341351
E-mail:	fsafudien@anchor.co.za

Manufacturer(s)/Producer Information:

Company name: Anchor Yeast

Site(s) of Manufacture: Josefow, Poland

MANUFACTURER/SUPPLIER DECLARATION

- This product complies with relevant South African 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 March 12th 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.
- Manufacturing sites are certified to Food Safety and Quality Management Systems (IFS Food, FSSC 22000 and ISO 9001:2015).
- Procedures to prevent cross contamination of products are installed together with firm quality control measures to ensure compliance to specifications.

ANCHOR YEAST T/A RYMCO (PTY) LTD
10 Cochrane Avenue, Epping 1, 7460, Cape Town, South Africa
www.anchoroenology.com | oenology@anchor.co.za
+27 (0)21 534 1351

PRODUCT INFORMATION & INGREDIENTS

Product name:

Active Dried Wine Yeast Strains

- Exotics range: Exotics Mosaic, Exotics Novello
- Alchemy range: Alchemy I, Alchemy II, Alchemy III, Alchemy IV
- Legacy range: ThiolBloom, VIN 7, VIN 13, VIN 2000, N 96, NT 50, NT 112, NT 116, NT 202, WE 14, WE 372

Product Description:

Anchor active dried wine yeast is a live culture of a selected strain/blend of strains of *Saccharomyces* species, grown in a wort of molasses fortified with other permitted ingredients.

Physical appearance:

Cream to light tan round granules with a typical yeasty odour.

Legal Description / Suggested Labelling Description:

Yeast

Ingredient Declaration:

- Active Dried Yeast (≥92%)
- Water (≤6.8%)
- Sorbitan Monostearate (E491) (≤1.2%)

Processing Aids:

E491 - Sorbitan Monostearate

Country of Origin:

Poland

Application:

For use in the production of wine from grapes, potable alcohol and spirits.

ANCHOR YEAST T/A RYMCO (PTY) LTD
10 Cochrane Avenue, Epping 1, 7460, Cape Town, South Africa
www.anchoroenology.com | oenology@anchor.co.za
+27 (0)21 534 1351

CHEMICAL AND MICROBIOLOGICAL PROPERTIES

Chemical properties

Dry matter:	>92%
Lead*:	< 2 ppm
Arsenic*:	< 3 ppm
Cadmium*:	< 1 ppm
Mercury*:	< 1 ppm

*Typical values

Microbiological properties

Viable yeast cells:	≥ 10^{10} CFU/g
Lactic acid bacteria:	< 10^{5} CFU/g
Acetic acid bacteria:	< 10^{4} CFU/g
Wild yeast:	< 10^{5} 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

- Vacuum-sealed, pre-printed, nylon/foil/ polyethylene pack - 250g, 1kg, 5kg or 10kg (product dependent).
- Corrugated pre- printed cardboard outer carton (product dependent).

Coding and traceability

Vacuum Pack

- Weight, storage requirements, recommended dosage and application.
- Sticker - Product Name.
- Barcode - Product Code, Batch code and Best Before Date.

Carton

- Weight, Storage Requirements, Supplier address.
- Sticker - Product Name.
- Barcode - Product Code, Batch code and Best Before Date.

Stability data

- Store in a cool and dry place (5-15ºC) in its original sealed packaging.
- Under recommended conditions, the optimal number of viable yeast is guaranteed for a 36-month period, except VIN 7, which is guaranteed for 24 months. Longer storage might cause a decrease in yeast viability.

ANCHOR YEAST T/A RYMCO (PTY) LTD
10 Cochrane Avenue, Epping 1, 7460, Cape Town, South Africa
www.anchoroenology.com | oenology@anchor.co.za
+27 (0)21 534 1351

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 and adulteration 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 their building to address security.

ALLERGEN INFORMATION

The product(s) sold have been produced without the foods or their derivatives that account for most human food allergic reactions as listed in EU Regulation 1169/2011 as amended, US Food Allergen Labelling and Consumer Protection Act of 2004, ANZ Food Standards Code – Standard 1.2.3 about information requirements and Japan Specifications and Standards for Foods, Food Additives under the Food Sanitation Act (2010).

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.
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/L expressed as SO2.

ANCHOR YEAST T/A RYMCO (PTY) LTD
10 Cochrane Avenue, Epping 1, 7460, Cape Town, South Africa
www.anchoroenology.com | oenology@anchor.co.za
+27 (0)21 534 1351

NUTRITIONAL INFORMATION & DIETARY SUITABILITY

Nutritional Information:

NUTRIENT*	AVERAGE QUANTITY PER 100 G	UNIT
Moisture (AOCS Ba 2-38, AOAC 930.15, AOAC 925.45, AOAC 935.29)	4.0 - 8.0	g
Total ash (AOAC 926.12)	6.6	g
Energy	990	KJ
Protein (AOAC 968.06, Dumas method)	43.1	g
Carbohydrate (Based on AOAC 991.43 and 2002.02)	17	g
Sugars (AOAC 982.14)	<0.3	g
Fat, total (AOAC 996.06)	6.1	g
Saturated	2.2	g
Monounsaturated	3.2	g
Polyunsaturated	0.7	g
Trans fatty acids	<0.1	% of total fat
Cholesterol (Extraction using AOAC 996.06, derivatisation by AOAC 976.26)	<0.9	mg
Dietary fibre, total (AOAC 985.29)	23.2	g
Sodium (Based on AOAC 985.35 using AA)	9	mg

*Typical values determined by analyses; method indicated in brackets

NON-GMO & ORGANIC STATEMENT

According to our knowledge, yeasts have not been modified through genetic engineering. They have been rigorously selected, checked, and analysed for identity and purity. Based on our suppliers' declarations, the raw materials used in their production processes do not contain GMO. In these conditions, those products do not contain GMO.

The products are considered to be GMO-free products and are exempt from GMO labelling and Bioengineered (BE) food disclosure.

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".

ANCHOR YEAST T/A RYMCO (PTY) LTD
10 Cochrane Avenue, Epping 1, 7460, Cape Town, South Africa
www.anchoroenology.com | oenology@anchor.co.za
+27 (0)21 534 1351

INGREDIENTS OF ANIMAL ORIGIN (TSE/BSE 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 AND ANTI-FUNGI

The aforementioned products are manufactured from raw materials that do not contain antibiotics or natamycin and no antibiotics and natamycin 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.

ANCHOR YEAST T/A RYMCO (PTY) LTD
10 Cochrane Avenue, Epping 1, 7460, Cape Town, South Africa
www.anchoroenology.com | oenology@anchor.co.za
+27 (0)21 534 1351

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 particular, it is manufactured under good manufacturing practices, from components and ingredients, which are declared suitable for food contact use and is therefore considered to comply with the general safety requirements (Art.3). We also comply with Art. 11(5), the provisions on labelling (Art.15), declaration of compliance (Art. 16) and traceability (Art. 17). Our good manufacturing practices meet the requirements of Regulation 9EC) No 2023/2006.

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 if 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

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.

There are no maximum dioxin levels set out for yeast products according to European Commission Regulation (EU) 2023/915. Periodical dioxins spot-check are performed on selected products based on risk assessment.

ANCHOR YEAST T/A RYMCO (PTY) LTD
10 Cochrane Avenue, Epping 1, 7460, Cape Town, South Africa
www.anchoroenology.com | oenology@anchor.co.za
+27 (0)21 534 1351

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.

SAFETY AND HANDLING

Please refer to the Material Safety Data Sheet available on request.

ADDITIONAL INFORMATION (AVAILABLE ON REQUEST)

- Product Results (COA/COC)
- Kosher Certification
- IFS Food Certificate
- Material Safety Data Sheets
- Product Data Sheets
- Organic statement

Disclaimer: The information, data and recommendations contained in this statement are provided in good faith, obtained from reliable sources, and believed to be true and accurate as of the date of revision. This serves as description of the products concerning necessary safety measures. No warranty, expressed or implied, regarding the product described in this statement shall be created or inferred by any statement in this document.

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