



Declaration for DistilaMax

Food fit for Human Consumption

We hereby confirm that all raw materials/ingredients used in the production of DistilaMax are food grade.

Food Safety

This product has been produced 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 producing, packaging and storing this product. Additionally, each production and storage facility has a plan specific to their site to address facility security and product security (food defense). DistilaMax is produced in facilities with IFS, FSSC22000 or BRC food safety certification.

Food Allergens

DistilaMax has been manufactured in a facility with allergen control measures. It is free of the common allergens listed below.

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

Mustard and products thereof

Sesame seeds and products thereof

Lupine and products thereof

Molluscs and products thereof

Sulphur dioxide and sulphites at concentrations of more than 10mg/kg or 10 mg/litre expressed as SO₂

Food Additives

No food additives, preservatives or colourings have been added in the production process of DistilaMax.

Food Contact Packaging

We confirm that DistilaMax is packaged using material suitable for the packaging of food and is consistent with EC1935/2004 and EU10/2011 as amended.

Genetic Modification

None of the prohibited methods listed below are applied to the production process of DistilaMax.

Cell fusion, microencapsulation, microencapsulation and recombinant DNA technology (including gene deletion, gene doubling, introduction of a foreign gene and changing position of genes when achieved by recombinant DNA technology).



LALLEMAND BIOFUELS & DISTILLED SPIRITS

Nano-Material

This product has not been produced with the use of nanotechnology and does not contain any nano-materials in accordance with Regulation (EU) No 1169/2011 of the European Parliament.

Radioactivity and Ionization

DistilaMax has not been ionized or irradiated and does not contain any ionized or irradiated components as per EU directive 1999/2/EC of the European Parliament.

Use of Sewage Sludge

Sewage Sludge has not been used in the production of the ingredients in this product.

Growth on Petrochemical Substrate

None of the ingredients in this product have been derived from an organism grown on petrochemical substrates.

Ingredients of Animal Origin

None of the ingredients in this product are of animal origin. DistilaMax is therefore free of any risk from BSE (Bovine Spongiform Encephalopathy) or TSE (Transmissible Spongiform Encephalopathy)

Antibiotics

DistilaMax is manufactured from raw materials that do not contain antibiotics and no antibiotics have been used during their manufacturing process.

Dioxins and PCB

There is no limit requirement for DistilaMax or its ingredients with regards dioxin levels under Commission Regulation (EC) No 1881/2006 section 5. Therefore, DistilaMax does not constitute a risk for Dioxin or PCB compounds.

Heavy Metals.

DistilaMax is manufactured using ingredients which comply with the International Oenological Codex limits for heavy metals.

Hazardous Substances

The ingredients in this product are not listed on the EU REACH CMR (Carcinogenic, Mutagenic or toxic to Reproduction) or SVHC (Substances of Very High Concern) lists.

Solvents

No solvents have been used in the manufacture of any ingredients in this product.

October 25, 2023

This document is valid for 3 years from the date of issue. Changes in production or legislation will result in document updates. The information in this document 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 applications and necessary declarations. Legislation may vary from country to country.