

DECLARATION DISTILAMAX RANGE OF YEAST

Genetic Modification

We certify that the yeast in the DistilaMax range is not from genetically modified organisms. To the best of our knowledge the materials used to produce this range have not been genetically modified. Such methods include cell fusion, microencapsulation and macroencapsulation, recombinant DNA technology (including gene deletion, gene doubling, introducing a foreign gene and changing the position of genes when achieved by recombinant technology).

Neither Nanotechnology nor nano-ingredients have been used in the production of this range of products.

USDA National Organic Program Compliance of Non-organic Ingredients.

DistilaMax and the ingredients used to make it have not been irradiated. Sewage sludge has not been used in the manufacture of the ingredients or production of DistilaMax. The yeast in this range has not been grown on petrochemical substrates or sulfite waste liquor. The yeast strain in DistilaMax is non-synthetic.

Absence of Allergens

DistilaMax is free of components of the ten foods that account for the majority of food allergic reactions: peanuts, tree nuts, fish, crustacean, eggs, milk, mollusks, sesame, soy and wheat as well as four additional components listed in the reference to Directive 2003/89/EC, annex IIIa, and Directive 2007/68/CE: celery, mustard, lupin and sulphur dioxide and sulphites at concentrations of more than 10mg/kg.

Food Safety

Packaging material and product meet all applicable standards as defined by US and EU food law. DistilaMax has been processed in a manner consistent with Good Manufacturing Practice and the production facility has a risk analysis and risk management program (HACCP) as part of its quality management system. The production facility is certified ISO 9001, FSSC22000 or BTC Global Standard Food Safety and audited by an independent third party.

Non Animal Origin – TSE/BSE free

The yeast in the DistilaMax range has been produced from raw materials of non-animal origin and do not contain any ingredient that might pose a TSE/BSE risk.

This document is valid for 3 years from January 10, 2022. Changes in production or legislation will result in document updates.