



SpringFerm™ NAB-3

Allergens

MAIN ALLERGENS (1)	Products mentioned in the list above	
	Voluntary Added	May contain
Cereals containing gluten and products thereof	NO	NO
Crustaceans and products thereof	NO	NO
Eggs and products thereof	NO	NO
Fish and products thereof	NO	NO
Peanuts and products thereof	NO	NO
Soybeans and products thereof	NO	NO
Milk and products thereof (including lactose)	NO	NO
Nuts and products thereof	NO	NO
Celery and products thereof	NO	NO
Mustard and products thereof	NO	NO
Sesame seeds and products thereof	NO	NO
Sulfur dioxides and sulphites at concentrations of more than 10mg/kg or 10mg/liter in terms of the total SO ₂	NO	NO
Lupin and products thereof	NO	NO
Molluscs and products thereof	NO	NO

Allergens (1) as defined by Annex II of Regulation (EU) 1169/2011 amended

Gluten free: <20 ppm

Composition

SpringFerm™ NAB-3

Ammonium citrate tribasic, Di potassium hydrogen monophosphate, Magnesium sulfate heptahydrate, Calcium sulfate dihydrate, Zinc sulfate heptahydrate, Manganese sulfate monohydrate, Copper sulfate pentahydrate, Thiamine hydrochloride, Pyridoxine hydrochloride, Calcium pantothenate, Inositol, Riboflavine, Niacin nicotinic acid, Biotine

Shelf Life

Products	Shelf Life ¹
SpringFerm™ NAB-3	2 years

¹ in the conditions of storage mentioned on the Technical Data Sheet and packaging

Manufacturing statement

PRODUCTS	PRODUCTION AND PACKAGING PLANT
SpringFerm™ NAB-3	LIS France Packaging: 25kg

LIS France, a Lesaffre Group Company is ISO 9001 and FSSC 22000 certified.
Address: 67 Rue de la Gare, F 50510 Cérences – France

Fermentis is a Division of **Société Industrielle Lesaffre**, a Lesaffre Group Company.
Address: BP 3029, rue Gabriel Péri n°137, F 59703 Marcq-en-Barœul - France

All certificates mentioned above are available on request.

REACH / CLP

SpringFerm™ NAB-3:

Mixture of vitamins and minerals, not subject to REACH registration requirement

Skin Irrit. 2

Eye Irrit. 2

Aquatic Chronic 2

Hazard pictograms:



Signal Word: WARNING

Hazard statements:

H315 Causes skin irritation.

H319 Causes serious eye irritation.

H411 Toxic to aquatic life with long lasting effects.

Precautionary statements:

P264 Wash hands thoroughly after handling.

P273 Avoid release to the environment.

P280 Wear protective gloves/protective clothing/eye protection/face protection.

P362 Take off contaminated clothing and wash before reuse.

P302+P352 IF ON SKIN: Wash with plenty of soap and water.

P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing.

P332+P313 If skin irritation occurs: Get medical advice/attention.

P337+P313 If eye irritation persists: Get medical advice/attention.

P391 Collect spillage.

P501 Dispose of contents to appropriate waste site

Please consult the Safety Data Sheet of the product

Animal free BSE / TSE

There are no protein elements based on animal flour and no fat matter based on animal products used in the production of SpringFerm™ NAB-3.

Antibiotics free

Even if the antibiotics can be legally used in order to control the microbial development for specific process or application, microbiological control is managed in process according to the conventional way (mechanic, thermal and / or chemical) without introduction of antibiotics in the SpringFerm™ NAB-3.

We believe that compliance with Good Manufacturing Practices integrating application of routinely conventional cleaning operations, and usage of food compatible equipment and adequate engineering, are altogether sufficient in order to satisfactorily manage the yeast process without the usage of antibiotics.

Dioxins

Regulation (EC) No 1881/2006 amended sets maximal rates for dioxins, DL-PCBs and NDL-PCBs in certain foodstuffs.

Yeasts as such do not fall within the categories of foodstuffs under Regulation (EC) 1881/2006 and therefore are not subjected to specific rates in Dioxins, PCBs or PCB-DL-NDL.

Nevertheless, SpringFerm™ NAB-3 is regularly submitted to controls for Dioxins, PCB-DL and PCB-NDL.

Results of those analyses have always been below the maximal rates in Dioxins, PCBs and PCB DL NDL set by Regulation (EC) No 1881/2006 especially in vegetable oils and fats:

- All dioxins 0.75 pg OMS-PCDD/F-TEQ/g of fats
- All dioxins and PCB-DL: 1.25 pg OMS-PCSS/F-PCB-TEQ/g of fats
- All PCB NDL: 40 ng/g of fats

 Food grade

We apply Good Manufacturing Practices and ensure that all stages of production, processing and distribution under our control satisfy the relevant hygiene requirements laid down in the European regulation on the hygiene of foodstuffs (Hygiene Pack: Reg. (EC) n° 852/2004).

SpringFerm™ NAB-3 is fit for human consumption.

Besides, we have implemented an HACCP study, based on recommendations of Codex Alimentarius (General principles on food hygiene), with control plans, physico-chemical and bacteriological analysis so as to answer to the European rule and to the defined specifications.

In addition, a follow up is carried out concerning the research of chemical contamination every year (heavy metals, pesticides, mycotoxins...).

 Non-GMO

We guarantee that SpringFerm™ NAB-3 are not subject to any further conditions of traceability and labelling regarding the EU Regulation n°1829/2003 and n°1830/2003 about Genetically Modified Organisms (GMO).

 Heavy metals

SpringFerm™ NAB-3 is regularly submitted to tests carried out by external laboratories. Indeed, we have implemented an HACCP study, with control plans, physico-chemical and bacteriological analysis.

We certify that, up to now, results of those analyses have always been conforming to specifications of the European regulation 1881/2006, establishing community procedures related to contaminants in foodstuffs.

 Non-ionization / Irradiation

There is no ionization or irradiation treatment to produce SpringFerm™ NAB-3.

 Nanotechnology

You query us about nanomaterials in SpringFerm™ NAB-3. Nanomaterials are defined in several regulation on the following terms:

- "Manufactured nanomaterials" in the regulation (EU) 2015/2283,
- "Substances in nanoparticulate state" in the French decree n° 2012-232,
- "Nanomaterials" in the European commission recommendation 2011/696/UE.

We are able to inform you that, the aforesaid product we are delivering you and the raw materials used for its production do not answer to the above-mentioned definitions.

 Non-radioactivity

SpringFerm™ NAB-3 is produced without radioactive treatment.

 Preservatives / Hormone

We don't use any preservative or hormone in the process of SpringFerm™ NAB-3.

 Stability of the products

SpringFerm™ NAB-3 is stable in their original packaging at less than 10°C in during its entire shelf life.

SpringFerm™ NAB-3 can be transported and stored at room temperature for periods of time not exceeding 3 months without affecting its performance. Fermentis recommends the storage below 10°C once the product arrives to the final destination.

Vegetarian / Vegan

SpringFerm™ NAB-3 is suitable for vegetarians and vegans.

Kosher

KOSHER PARVE LAMEHADRINE CERTIFICATION

YES	NO
-	SpringFerm™ NAB-3

Packaging in contact with foodstuffs

The packaging in contact with the SpringFerm™ NAB-3 is in accordance with:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with foodstuffs,
- Regulation (EC) 2023/2006 on good manufacturing practice of materials and articles intended to come into contact with foodstuffs,
- French Law No. 2012-1442 banning food contact materials containing Bisphenol A.

The specific packaging containing plastic materials intended to come into contact with food, are in conformity with the Regulation No.10/2011.

Information provided in this document is based on the state of our knowledge relative to the SpringFerm™ NAB-3 at the date of emission of this document. You shall not be held liable for any use of the SpringFerm™ NAB-3 not compatible with recommendations proposed by Lesaffre. Information provided in this document does not release the user from ensuring the compliance with regulations linked to its own products, activities and market.

Annabelle Ducoroy
Quality Department

