

 LA souche des conditions extrêmes !**SafCEno™ BC S103****INGREDIENTS**

Levure (*Saccharomyces bayanus**), Emulsifiant E491 (monostéarate de sorbitane)

ORIGINE

La souche **SafCEno™ BC S103** a été sélectionnée sur Chardonnay pour ses excellentes caractéristiques fermentaires et sa très grande résistance aux conditions de vinification extrêmes.

CARACTERISTIQUES OENOLOGIQUES**Aptitudes
fermentaires**

- Excellente force d'implantation
- Large spectre de températures de fermentation : 10 - 35 °C
- **Très bonne assimilation du fructose**
- **Très bonne tolérance à l'alcool : jusqu'à 18% vol./vol.**
- **Faibles besoins azotés**

**Caractéristiques
métaboliques**

- Rendement sucre / alcool : 16,2 g/l pour 1% vol./vol.
- Absence de production de composés soufrés
- Faible production de mousse
- Faible production d'alcools supérieurs
- Production d'acidité volatile inférieure à 0,2 g/L

SUGGESTIONS D'APPLICATIONS

- **Sécuriser les fermentations en conditions difficiles**

La **SafCEno™ BC S103** est adaptée à tout type de moûts à fort degré potentiel, très clarifiés ou contenant des doses de SO₂ élevées.

- **Respecter la typicité variétale**

La **SafCEno™ BC S103** amplifie les caractéristiques variétales des cépages et participe à l'obtention de vins fins et typiques de leur terroir. Elle se révèle particulièrement adaptée pour des Chardonnay au profil net et frais.

- **En curatif**

Du fait de sa forte résistance à l'alcool (18%) et au SO₂, la **SafCEno™ BC S103** est tout à fait adaptée aux reprises de fermentation (titre alcoométrique et teneur en SO₂ élevés). Se référer au protocole Fermentis® pour redémarrer une fermentation arrêtée.

- **Pour la prise de mousse**

De par ses caractéristiques techniques, la **SafCEno™ BC S103** peut être utilisée en seconde fermentation, qu'elle soit réalisée en bouteille selon la méthode traditionnelle ou en cuve close (préférée dans ce dernier cas là à la **SafCEno™ VR44**).

* d'après « The Yeasts, A Taxonomic Study » 5th edition, C.P. Kurtzman, J.W. Fell and T. Boekhout, 2011.

The obvious choice for beverage fermentation    



UTILISATION



Le savoir-faire historique et l'amélioration continue des techniques de production de levure propres à Lesaffre ont permis d'obtenir des levures sèches de **qualité exceptionnelle capables de supporter des conditions d'utilisation très variées. Il est désormais possible d'utiliser ces levures sans réhydratation ou en réhydratation à froid sans affecter leur viabilité, cinétique et/ou profil analytique.**

Les professionnels du vin choisiront les conditions d'utilisation les mieux adaptées à leurs besoins :

- **En inoculation directe**

Réhydrater les levures dans au moins 10 fois leur poids en moût (éventuellement directement par le haut de la cuve de fermentation ou pendant le remplissage de la cuve après débourbage des blancs et rosés). Agiter lentement pour éviter la formation de grumeaux. Transférer immédiatement dans la cuve de fermentation lors d'un remontage avec aération (ou homogénéiser le volume de la cuve).

- **Avec réhydratation préalable**

Réhydrater la levure dans au moins 10 fois leur poids en eau à température ambiante. Agiter lentement de façon à éviter la formation de grumeaux. Laisser reposer 20 minutes et transférer la suspension de levures dans la cuve de fermentation lors d'un remontage aéré.

DOSES D'EMPLOI

Vins tranquilles blancs et rouges : 10 à 20 g/hl

Fermentation en barrique : diviser le taux d'inoculation par 2 pour permettre une fermentation régulière sans générer une hausse trop importante de la température.

Reprise de fermentation : 30 à 40 g/hl

Prise de mousse : 15 à 40 g/hl

CONDITIONNEMENT

Carton de 20 sachets de 500g sous vide (Poids net total du carton : 10 kg)

Caisse-outre de 10 kg sous vide (Poids net total du carton : 10 kg)

GARANTIE

Le taux élevé de matière sèche de ce produit lui assure une conservation optimale dans son emballage d'origine à une température ne dépassant pas 20°C (pendant 3 ans), et 10°C pour une conservation prolongée (4 ans).

Fermentis® garantit la conformité du produit au Codex Œnologique International jusqu'à la DLUO dans les conditions de conservation décrites ci-dessus.

Chacune des levures œnologiques Fermentis® est élaborée selon un schéma de production spécifique et bénéficie de tout le savoir-faire du groupe Lesaffre, leader mondial de la levure.

Cela vous garantit les meilleures performances en termes de pureté microbiologique et d'activité fermentaire.

Les informations contenues dans cette fiche technique sont la transcription exacte de l'état de nos connaissances du produit à la date indiquée. Elles sont la propriété exclusive de Fermentis® Division of S.I.Lesaffre. Il est de la responsabilité de l'utilisateur de s'assurer que l'usage de ce produit en particulier est conforme aux lois et réglementations en vigueur.

SAFETY DATA SHEET FERMENTIS ACTIVE DRY YEAST

*Safety Data Sheet not required by Regulation (EC) n° 1907/2006 (REACH).
Safety Data Sheet provided on a voluntary basis.*

SECTION 1. IDENTIFICATION OF THE PRODUCT AND OF THE COMPANY

1.1. Product identifier

Product name: Fermentis Active dry yeast

Yeast, as a microorganism, is not subject to REACH registration requirement.

1.2. Relevant identified use(s) of the product : production of beverages

1.3. Company/ undertaking identification

- **Supplier:**

Fermentis a division of S.I. Lesaffre

137, rue Gabriel Péri

59703 Marcq-en-Baroeul Cedex

France

Tel : +33 320 81 62 75

- **Person responsible for the Safety Data Sheet:** fermentis@lesaffre.fr

1.4. Emergency telephone number:

+33 320 81 62 75

SECTION 2. HAZARDS IDENTIFICATION

2.1. Classification of the product

- **Regulation criteria EC 1272/2008 (CLP):** Not considered as hazardous under EU Regulation n°1272/2008.
- **Properties / Symbols :** None
- **Harmful physico-chemical effects on human health and environment:** No hazards under normal conditions of use.

2.2. Labelling elements: Not applicable

2.3. Other hazards

vPvB substances: None – PBT substances: None

SECTION 3. COMPOSITION / INFORMATION ON INGREDIENTS

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Date of creation: 30/05/2016

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Main component: Dried cells of yeast
Hazardous ingredients: None
CAS n°: Not applicable
REACH Registration number: Not applicable

SECTION 4. FIRST AID MEASURES

4.1. Description of the first-aid measures

- **In case of skin contact:** Contact with skin is not dangerous to our knowledge.
- **In case of eye contact:** Rinsing with water whilst keeping the eyelids well open. If irritation persists, consult an eye specialist.

4.2. Main symptoms and effects, both acute and delayed

None, to our actual knowledge, in normal use.

4.3. Indication of any immediate medical attention and special treatment needed

None

SECTION 5. FIRE-FIGHTING MEASURES

5.1. Extinguishing media

Appropriate ways of extinction: Water, Carbon dioxide (CO₂), Water sprayed

Ways of extinction which must not be used for safety reasons: None in particular

5.2. Special hazards arising from the product

Combustible product. Possible emission of gases in contact with fire : CO, CO₂, SO₂.

5.3. Advice for firefighters

Do not attempt to fight the fire without suitable protective equipment: wear suitable breathing apparatus and complete protective clothing.

Collect separately contaminated water used for fire extinguishing. Do not discharge into wastewater systems.

If feasible from the safety point of view , move undamaged containers from the immediate danger zone.

SECTION 6. ACCIDENTAL RELEASE MEASURES

6.1. Personal precautions, protective equipment and emergency procedures

Wear personal protective equipment.

6.2. Precautions for the protection of environment

Prevent penetration into soil / subsoil. Prevent discharge into surface waters or wastewater systems.

Retain contaminated washing water and dispose it at a licensed waste collection point.

Equipment suitable for the collection: absorbing material, organic, sand.

6.3. Methods and material for containment and cleaning up

Sweep up or vacuum up the product before washing with water.

6.4. Reference to others sections

See disposal considerations in section 13.

SECTION 7. HANDLING AND STORAGE

7.1. Precautions for safe handling

Avoid dust formation.

Handle according to general occupational hygiene practices.

7.2. Conditions for a safe storage, including any incompatibilities

Keep away from sources of ignition

Store the container tightly closed – in a dry, cool place – protected from humidity.

Keep in the packaging of origin.

7.3. Special final use(s): Beverages industry

SECTION 8. EXPOSURE CONTROLS / PERSONAL PROTECTION

8.1. Control parameters

Occupational exposure limits: not applicable

8.2. Exposure controls

No specific measures other than general rules of safety and industrial hygiene.

SECTION 9. PHYSICAL AND CHEMICAL PROPERTIES

Physical state: Powder

Colour: Beige

Olfactory limit: Not applicable

Specific temperatures

- Boiling: Not applicable

Flammability characteristics

- Flash point: Not applicable

- Auto-ignition temperature: > 195°C

Oxidizing properties: Non oxidizing material according to EC criteria

Lower explosive limit: 60 g/m³

Vapour pressure: Not applicable

Vapour density (air = 1): Not applicable

Relative density (water = 1): 0.55 - 0.95

Solubility

- In water: Soluble

- In organic solvents: Insoluble

SECTION 10. STABILITY AND REACTIVITY

10.1. Reactivity: To our knowledge, the product does not present any particular risk.

10.2. Chemical stability

Stable at ambient temperature and under normal conditions of use.

10.3. Possibility of hazardous reactions: None

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Version n°1, May 2016

10.4. Conditions to avoid: Sparks, open flames, ignition source.

10.5. Materials to avoid: None in particular

10.6. Hazardous decomposition products

On combustion or on thermal decomposition (pyrolysis), may form: Carbon oxides (CO, CO₂), sulfur oxides (SO₂) Nitrogen oxides (Nox).

SECTION 11. TOXICOLOGICAL INFORMATION

To our knowledge, there is no specific toxicological risk when handled in accordance with good occupational hygiene and safety practice.

SECTION 12. ECOLOGICAL INFORMATION

Use the product rationally by avoiding scattering it in the nature. The product is considered as not presenting any hazard for the environment, in particular as regards to its mobility in the ground, its obstinacy, its potential of bioaccumulation, its aquatic toxicity, and in a more general way its ecotoxicity.

SECTION 13. DISPOSAL CONSIDERATIONS

Waste product residues should be disposed or processed in a suitable treatment plant complying with the requirements of environmental protection, waste disposal legislation and any local regulations.

SECTION 14. TRANSPORT INFORMATION

Non-hazardous product in the meaning of transport regulation:

ADR: not restricted

RID: not restricted

ADN: not restricted

IMDG: not restricted

ICAO/IATA: not restricted

SECTION 15. REGULATORY INFORMATION

15.1. Specific regulation/ legislation to the product regarding safety, health and environment

Compliant with relevant European food and feed regulations.

15.2. Chemical safety assessment

Not applicable

SECTION 16. OTHER INFORMATION

- **Abbreviations**

ADN: European Agreement concerning the International Carriage of Dangerous Goods by Inland Waterways

ADR: European Agreement concerning the International Carriage of Dangerous Goods by Road

CAS: Chemical Abstracts Service

CLP: Classification, Labelling, Packaging

EINECS: European Inventory of Existing Commercial Chemical Substances

IATA: International Air Transport Association

ICAO: Technical Instructions for the Safe Transport of Dangerous Goods by Air

IMDG: International Maritime Code for Dangerous Goods

PBT: Persistent, bioaccumulative and toxic

vPvB: Very persistent, very bioaccumulative

REACH: Registration, Evaluation, Authorisation and Restriction of Chemicals

RID: Regulation concerning the International Transport of Dangerous Goods by Rail

- **Note to the reader**

The information provided in this Safety Data Sheet is based on the state of our knowledge relative to the concerned product, at the date of the revision of this Safety Data Sheet.

The information provided in this Safety Data Sheet is additional to the technical leaflets but does not replace them.

This Safety Data Sheet only constitutes guidance for safe handling, use, process, storage, transport, consumption and disposal of the product. It is not to be construed as a warranty or quality specification of the product.

The attention of the user is drawn to the possible risks and hazards incurred when a product is used for purposes other than those for which it is designed in this Safety Data Sheet: it is the responsibility of the user to assess the applicability of the information and recommendations provided in this Safety Data Sheet and its suitability for its own activities, purposes and products.

Fermentis shall not be held liable for any use of the product which is not consistent with the information provided word for word in this Safety Data Sheet.

Compliance with the instructions in this Safety Data Sheet does not release the user from ensuring he is in conformity with all regulations and recommendations linked to its own products and activities.

The information provided in this Safety Data Sheet is subject to copyright and property rights. This information presented in this Safety Data Sheet shall not be reproduced and this Safety Data Sheet shall not be distributed, in any form, or by any means, without prior authorization in writing by Fermentis, unless legally required to do so by judicial or governmental order or proceeding. In this event, the user shall immediately notify Fermentis.

End of the Safety Data Sheet

ACTIVE DRY YEASTS INFORMATION



Wine Active Dry Yeasts

SafCeno™ STG S101	SafCeno™ NDA 21
SafCeno™ CK S102	SafCeno™ GV S107
SafCeno™ BC S103	SafCeno™ HD S135
SafCeno™ UCLM S325	SafCeno™ HD S62
SafCeno™ UCLM S377	SafCeno™ HD A54
SafCeno™ VR 44	SafCeno™ SH 12
SafCeno™ HD T18	SafCeno™ PR 106
SafCeno™ SC 22	SafCeno™ EF 85

Regulation / OIV

Fermentis guarantees the Wine active dry yeasts (WADY) comply with the International Oenological Codex: Monograph of *Saccharomyces* Yeasts (RESOLUTION OIV-OENO 576A-2017) until its Best Before end Date in the storage conditions mentioned on the technical data sheet and packaging.

Allergens

MAIN ALLERGENS (1)	Products mentioned in the list above	
	Voluntary Added	Main 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 10 mg/liter in terms of the total SO ₂	NO	NO
Lupin and products thereof	NO	NO
Mollusks and products thereof	NO	NO

Allergens (1) as defined by Annex II of Regulation (EU) No 1169/2011 amended

Gluten free: <20 ppm

Composition

SafCeno™ STG S101 SafCeno™ CK S102 SafCeno™ UCLM S325 SafCeno™ UCLM S377 SafCeno™ SC 22 SafCeno™ NDA 21 SafCeno™ GV S107 SafCeno™ SH 12 SafCeno™ PR 106 SafCeno™ BC S103 SafCeno™ VR 44 SafCeno™ EF 85	$\geq 99 \%$ of Yeasts (<i>Saccharomyces cerevisiae</i>)	$\leq 1 \%$ of Emulsifier: Sorbitan Monostearate
SafCeno™ HD S135 SafCeno™ HD S62 SafCeno™ HD T18 SafCeno™ HD A54	$\geq 99\%$ of Yeasts (Hybrid of <i>Saccharomyces cerevisiae</i> and <i>Saccharomyces bayanus</i>)	

Additive Information

Product concerned: Wine active dry yeasts

The Sorbitan Monostearate (SMS = E491) is an emulsifier authorized for the dry yeast.

The dosage and use of the SMS is $\leq 1 \%$ / dry yeast.

The specifications of the SMS used by Fermentis are in conformity with the JECFA, the Food Chemicals Codex and the purity criteria of regulation (EU) No 231/2012 as amended by regulation (EU) No 2018/1462. Fatty acids used for the SMS synthesis used by Fermentis are from vegetable origin.

This emulsifier protects the yeast during drying process (and it is also helpful for rehydration of the yeast in the must).

Shelf Life

Products	Shelf Life ¹
SafCeno™ STG S101 SafCeno™ CK S102 SafCeno™ BC S103 SafCeno™ UCLM S325 SafCeno™ UCLM S377 SafCeno™ VR 44 SafCeno™ SC 22 SafCeno™ NDA 21 SafCeno™ GV S107 SafCeno™ HD S135 SafCeno™ HD S62 SafCeno™ HD T18 SafCeno™ HD A54 SafCeno™ SH 12 SafCeno™ PR 106 SafCeno™ EF 85	4 years

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



Manufacturing statement

PRODUCTS	ACTIVE DRY YEAST PRODUCTION PLANT	PACKAGING PLANT
SafCeno™ STG S101 SafCeno™ CK S102 SafCeno™ BC S103 SafCeno™ UCLM S325 SafCeno™ UCLM S377 SafCeno™ VR 44 SafCeno™ SC 22 SafCeno™ NDA 21 SafCeno™ GV S107 SafCeno™ HD S135 SafCeno™ HD S62 SafCeno™ HD T18 SafCeno™ HD A54 SafCeno™ SH 12 SafCeno™ PR 106 SafCeno™ EF 85	Algist Bruggeman, Belgium	Algist Bruggeman, Belgium <i>Packaging: 500g, 10kg</i>

Algist Bruggeman, a Lesaffre Group Company is BRC certified.

Address: Algist Bruggeman Langerbruggekaai n°37, B-9000 Gent - Belgium

Fermentis is a Business Unit 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.



Origin

All the yeasts are from fungal origin.



REACH / CLP

Yeasts are living microorganisms and they are not considered as a substance, a mixture or an article under the REACH Regulation (see ECHA guidance for annex V "Exemptions from the obligation to register"). In this context, it is not relevant whether yeasts have been grown in nature or via a man-made cultivation.

As a consequence, as yeasts are not considered to be a substance, they do not fall in the scope of the REACH regulation and of the CLP regulation: they are neither subject to registration within REACH framework, nor to any notification within CLP framework regulation.



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 WADY.



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 WADY.

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, WADY are 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 Regulation (EC) No 852/2004 on the hygiene of foodstuffs, amended.

WADY are 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

The strains used for the production of WADY do not contain any Genetically Modified Organisms (GMO), as defined by European Directive 2001/18/CE dated 12 March 2001.

As a consequence, we guarantee that WADY are not subject to any further conditions of traceability and labelling regarding Regulations (EC) No 1829/2003 and n°1830/2003.

Heavy Metals

WADY are 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 the WADY are conforming to International Oenological Codex: Monograph of *Saccharomyces* Yeasts (RESOLUTION OIV-OENO 576A-2017):

- Lead: less than 2 mg/kg of dry matter.
- Mercury: less than 1 mg/kg of dry matter.
- Arsenic: less than 3 mg/kg of dry matter.
- Cadmium: less than 1 mg/kg of dry matter.

Non-Ionization / Irradiation

There is no ionization or irradiation treatment to produce WADY.

Mycotoxins

Regulation (EC) No 1881/2006 sets maximal rates for certain contaminants that may be contained in food including the following mycotoxins: Aflatoxins, Ochratoxin A, Zearalenone, Deoxynivalenol, Fumonisin.

WADY are not subjected to this regulation (there is no maximal rate).

We certify that the results of analysis of these mycotoxins comply with the maximum rates set by the regulation (EC) No 1181/2006.

Nanotechnology

You query us about nanomaterials in wine active dry yeasts. Nanomaterials are defined in several regulation on the following terms:

"Manufactured nanomaterials" in the regulation (EU) No 2015/2283,

"Substances in nanoparticulate state" in the French decree No 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

WADY are produced without radioactive treatment.

Use in organic

In the EU, the organic production and labelling of organic products are regulated by regulation (EU) No 2018/848 and commission implementing regulation (EU) No 2021/1165.

Conventional WADY can be used for organic winemaking according to Article 9 and Part D of Annex V of regulation (EU) No 2021/1165 authorising certain products and substances for use in organic production and establishing their lists. Part D of Annex V states that yeasts are permitted for organic wine production, provided the individual yeast strain is not available in an organic form.

To our most recent knowledge, all the strains mentioned here above commercialized by the Lesaffre Group are not available under organic form, except for **SafEno™ VR 44**.

Yeast is considered as agricultural ingredients for the purposes of organic production (Part VII 1.1.2 of Annex II of regulation (EU) No 2018/848). It must be included in the maximum 5% of ingredients from agricultural origin authorized in organic products as described in Article 30 of Regulation (EU) No 2018/848. Moreover, organic yeast shall not be present in the organic product together with non-organic yeast.

Please consult the link below to see Fermentis WADY listed by ECOCERT France for use in organic products:

http://ap.ecocert.com/intrants/fournisseur.php?l=en&recherche_produit=&id=830&recherche_categorie=0&recherche_statut=1,0,0,0,0

Pesticides

The Regulation (EC) No 396/2005 and the Codex Alimentarius don't fix maximum residue limits of pesticides applicable to yeasts or molasses used as substrate for fermentation.

However, concerning raw products such as beets and canes, there are maximum residue limits. We make regular analysis of contaminants on our raw materials and our finished products. So far the results of the analyses made on the molasses are under the maximum residue limits applicable to sugar beets and sugar canes.

Regulation (EC) No 396/2005 plans in its annex VI to define transformation factors which will enable to calculate maximum residue limits for processed products. The transformation factors are coefficients which

integrate the expected dilution or concentration of the residue of pesticide in the process. We carefully follow the implementation of those transformation factors and we will take them into account in our contaminant monitoring plan as soon as they will be published.

Concerning our finished products, so far the results are:

- Concerning organochlorine: 5 to 50µg/kg depending on molecules
- Concerning organophosphorus: 5 to 50µg/kg depending on molecules
- Concerning the triazoles: < 0.2mg/kg
- Other pesticides researched: 5-50µg/kg depending on molecules



Preservative / Hormone

We don't use any preservative or hormone in the process of WADY.



Stability of the products

The product must be stored/transported in dry conditions and protected from direct sunlight. For less than 6 months, the product can be stored/transported at ambient temperature below 25°C without affecting its performances. Peaks up to 40°C are allowed for a limited period of time (less than 5 days). Fermentis recommends a long term storage at a controlled temperature (below 15°C), once the product arrives to the final destination.



Vegetarian / Vegan

WADY are suitable for vegetarians and vegans.



Kosher

KOSHER PARVE LAMEHADRINE CERTIFICATION	
YES	NO
SafCEno™ STG S101	SafCEno™ NDA 21
SafCEno™ CK S102	SafCEno™ GV S107
SafCEno™ BC S103	SafCEno™ HD S135
SafCEno™ UCLM S325	SafCEno™ HD S62
SafCEno™ UCLM S377	SafCEno™ HD T18
SafCEno™ VR 44	SafCEno™ HD A54
SafCEno™ SC 22	SafCEno™ SH 12
	SafCEno™ PR 106
	SafCEno™ EF 85

Certificates are available on request.



Packaging in contact with foodstuffs

The packaging in contact with the WADY is in accordance with:

- Regulation (EC) No 1935/2004 on materials and articles intended to come into contact with foodstuffs,
- Regulation (EC) No 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 (EU) No 10/2011.



Nutritional values information

Below the typical, indicative values for nutritional components of an active dry yeast. We refer to the regulation (EU) No 1169/2011 on the provision of food information to consumers for nutritional labelling.

Yeast is exempted from the requirement of the mandatory nutrition declaration (Annex V). This information is provided on a voluntary basis and is based on COFALEC information.

Typical nutritional data as is

100g of Dry yeast (95% dry matter)	Typical value
Energy	355 kcal
Fat	5.7g
of which	
- Saturates	0.9g
- Polyunsaturates	0.3g
Carbohydrate	19g
Of which	
- Sugars	14g
- Polyols	-
- Starch	-
Fibre	27g
Protein	43.5g
Salt	0.3g

Information provided in this document is based on the state of our knowledge relative to the WADY at the date of emission of this document. You shall not be held liable for any use of the WADY 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 markets.

Annabelle Ducoroy
 Quality Department



La société SOUFFLET VIGNE certifie, que conformément au site Ecocert de notre fabricant, la société FERMENTIS <http://ap.ecocert.com/intrants/fournisseur>

Les levures Safoeno produites par la société Fermentis, ci-dessous désignées :

Safœno™ BC S103, Safœno™ HD S62, Safœno™ HD S135, Safœno™ CK S102, Safœno™ SC 22, Safœno™ NDA 21, Safœno™ UCLM S377, Safœno™ UCLM S325, Safœno™ STG S101, Safœno™ GV S107, Safœno™ HD A54, Safœno™ HD T18, Safœno™ HD S135, Safœno™ HD S62, Safœno™ SH12,

ne sont pas disponibles sous certification biologique donc elles sont utilisables en vinification biologique selon le règlement européen CE 834/2007 – RUE 203/2012.

De plus la société SOUFFLET VIGNE certifie que les dérivés de levures produits par la société Fermentis, ci-dessous désignés :

SpringFerm™, SpringFerm™ Xtrem, SpringCell™ Color, SpringCell™ Manno, Spring'Finer™, SpringCell™ Color G2

ne sont pas disponibles sous certification biologique donc elles sont utilisables en vinification biologique selon le règlement européen CE 834/2007 – RUE 203/2012.

La société SOUFFLET VIGNE reste à votre disposition pour tout complément d'information,

Beaumes de Venise, le 13 Aout 2021,

Sandrine BERTY
Référente Qualité
œnologie et Hygiène



**LISTE DES PRODUITS commercialisés par SOUFFLET-VIGNE
UTILISABLES EN PRODUCTION DE VINS BIOLOGIQUES
CONFORMES AU REGLEMENT EUROPEEN
&
AU REGLEMENT NOP US**

ENZYMES	BIO UE	NOP
ENZYMES autorisées selon le Règlement Vin Bio (CE) 889/2008 uniquement dans le cadre de la clarification		
EXTASYM CRYSTAL Poudre - EXTASYM CLARIFICATION Poudre	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)
EXTASYM THERMO Poudre		
EXTASYM MP Poudre et EXTASYM Macération poudre		
EXTASYM ACTIV PLUS (clarification, thermo)		
EXTASYM CLARIFICATION liquide et MACERATION Liquide		
EXTASYM ELEVAGE poudre *	<i>*NON AUTORISE</i>	Conforme NOP

LEVURES SACCHAROMYCES	BIO UE	NOP
A l'exception de la souche de levure Safoeno VR44, aucune des souches conventionnelles de levures LSA commercialisée par Soufflet Vigne n'est disponible certifiée BIO. Ces LSA conventionnelles peuvent donc être utilisées en production biologique UE.		
Vinextase : CASSIOPEAE, AQUILAE, ROSETTA,	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)
<i>SafEno™ VR44*</i>	<i>*NON AUTORISE</i>	<i>*NON AUTORISE</i>
SafEno™ BC S103, CK S102, STG S101, SC 22, UCLM S325, UCLM S377, NDA21, HD S135, GV S107, CO 16, SH12, VR44 BIO, HD T18, HD A54, HD S62	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)

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LEVURES NON SACCHAROMYCES	BIO UE	NOP
Vinifora CHR HANSEN : Concerto, Prelude, FrootZen, Melody, Octave	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)

Nutriments Activateurs de FA	BIO UE	NOP
VIT AZOTE P*, NUTRIMAX P*	Conforme selon le règlement européen UE 2018/848	<i>*NON AUTORISE</i>
THIAMINE PURE*	Conforme selon le règlement européen UE 2018/848	<i>*NON AUTORISE</i>
PHOSPHATE DIAMMONIQUE*	Conforme selon le règlement européen UE 2018/848	<i>*NON AUTORISE</i>
VINILIQUID*	<i>*NON AUTORISE</i>	<i>*NON AUTORISE</i>
SPRINGCELL*, SPRINGAROM*	<i>*NON AUTORISE</i>	<i>*NON AUTORISE</i>
SPRINGFERM, SPRINGFERM XTREM, SPRINGCELL BIO NUTRIMAX O, SPRINGCELL COLOR, SPRINGCELL COLOR G2 SPRINGCELL MANNO, SPRING FINER	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)

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Bactéries Lactiques et activateur FML	BIO UE	NOP
VINIFLORA OENOS, CH16, CH16 EXPERT, CH11, CH35, CINE, NoVA, SPARTA (toutes les bactéries CHR HANSEN)	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)
Activateur FML : Bactiv-aid 2.0	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)

Produits de collage	BIO UE	NOP
NATURA PRO	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)
NATURA PRO LIQUIDE		
NATURA PAT		
CLARITOSAN PRO		
NATURELLE BENT		
XTREM GEL FINE		
XTREM GEL MEDIUM		
FLOTTAGEL		
ALBUMINE D'ŒUF		
CASEINE **		**Conforme NOP sous condition du certificat page 7
GEL DE SILICE**		**Conforme NOP jusqu'à la commercialisation d'un substitut
CASEINATE DE POTASSIUM*		*NON AUTORISE
COLLE DE POISSON*		
Bentonites NATURA BENT P* NATURA BENT G*		
Bentonite SUPERBENTON*		

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Acidification, désacidification,	BIO UE	NOP
ACIDE CITRIQUE	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)
ACIDE LACTIQUE		
ACIDE L(+)-TARTRIQUE		
BICARBONATE DE POTASSIUM*		*NON AUTORISE
MICROSAN* et MICROSAN AT*		*NON AUTORISE
NOREDUX		Conforme selon le règlement américain NOP (National Organic Program)
NOREDUX MANNO		

Charbons	Produits Vinextase	NOP
CHARBON ALPHA granulé*	Conforme selon le règlement européen UE 2018/848	*NON AUTORISE sauf comme adjuvant de filtration
DECOLOR poudre*		
GRANDECO pellets *		
GEOS' TOP poudre *		
CHARBON BETA granulé*		
CHARBON HUMIDIFIE*		

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tanins	BIO UE	NOP
TANEX GALA*	Conforme selon le règlement européen UE 2018/848	*NON AUTORISE
TANEX STRUCTURE		Conforme selon le règlement américain NOP (National Organic Program)
TANEX A		
TANEX GOLD		
TANEX VX tous grades 10 12-13-14-22		
TANEX ANTI OX vin rouge et vin blanc		
TANEX PRO		
TANEX PEPIN		

Produits	BIO UE	NOP
ACIDE ASCORBIQUE	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)
BITARTRATE DE POTASSIUM		
METABISULFITE DE POTASSIUM*	Conforme selon le règlement européen UE 2018/848	*NON AUTORISE **Bisulfite de potassium non autorisé au 30/06/2021
ACIDE METATARTRIQUE*		
BISULFITE DE POTASSIUM 6%, 8%, 10%, 15%, 18% **		
SOUFRE PROTECT ou OENODOSES 2G, 5G *	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)
VEREK COLOR – SAVERGOM Gomme arabique liquide		

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Dérivés du Bois	BIO UE	NOP
NUANCE FRAICHEUR	Conforme selon le règlement européen UE 2018/848	Conforme selon le règlement américain NOP (National Organic Program)
NUANCE VANILLEE, NUANCE EPICEE, NUANCE TORREFIEE		
DOMINOS EXPRESSION FRUITEE, VANILLEE, EPICEE		
INSERTS EXPRESSION FRUITEE, VANILLEE, EPICEE		
STAVES EXPRESSION FRUITEE, VANILLEE, EPICEE		

Agents filtrants	BIO UE	NOP
Diatomées « blanches » : CS 10 – CS 15 – CS 20 – CS 30 CS 60 – CS 100	Conforme selon le règlement européen UE 2018/848	<i>*NON AUTORISE</i>
Diatomées « roses » : CS0 – CS1 – CS3 – CS 07		Conforme selon le règlement américain NOP (National Organic Program)
Toute la perlite : MAXIFLOX 40, EXTRA FLOW 16, MF 18, MF45, MF35 MEDIA FLOW 30 et 50, etc...		
Plaques filtrantes vinextase et eaton V2, V3, V5, V7, VS12, VS 15, VS40, VS60		
Tous les modules ML BD 120, ML BD 150, ML BD S180, ML BD S300 SUPAPORE, SUPASPUNE II , SUPAPLEAT II, ...		

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La société SOUFFLET VIGNE certifie que les produits œnologiques cités dans cette liste peuvent être utilisés en vinification biologique

La société SOUFFLET VIGNE certifie qu'au vu des certificats communiqués par nos différents fournisseurs, nos produits œnologiques :

- ne sont pas concernés par les Organismes Génétiquement Modifiés et ne contiennent pas d'O.G.M. selon la Directive 2001/18/CE. Ce ne sont pas des denrées ou ingrédients obtenus entièrement ou partiellement à partir de substrats génétiquement modifiés concernés par le Règlement (CE) n° 1830/2003
- ne sont pas produits à partir d'animaux clonés et ne contiennent pas de produits issus d'animaux clonés
- n'ont pas subi de traitement ionisant, ne sont pas irradiés, et ne sont pas issues de la nanotechnologie à l'exception du Gel de Silice vinextase
- ne contiennent pas et ne sont pas élaborés à partir de substrat contenant des boues d'épuration, de substrat pétrochimique ou de rebut de liqueur sulfité.

Avant toute utilisation, vous devez impérativement faire valider la conformité de ces produits auprès de votre organisme certificateur qui vous indiquera également les démarches administratives à suivre.

Cette liste a été mise à jour le 10/01/2023, elle est donnée à titre indicatif et évolue régulièrement.

Sandrine BERTY
Référente Qualité/Cœnologie et Hygiène

