

Certificate of Conformity – Food Safety

Product Information:

Product	Article description	HS-Code
K.1 Voss	Active Dry Yeast	2102.10
K.9 Ebbegarden	Active Dry Yeast	2102.10
K.14 Eitrheim	Active Dry Yeast	2102.10
K.22 Stalljen	Active Dry Yeast	2102.10

Declaration of conformity:

We hereby certify that the above-mentioned products conforms to the following:

Food Safety Standards

- Food Safety Act 1990 (as amended) and EU regulation NO 178/2002 on General Food Law.
- Hygiene of Foodstuffs EU Regulation 852/2004.
- Genetically modified food and feed EU regulation NO 1829/2003 and NO 834/2007.
- Registered with local authority Mattilsynet as a food business.
- Our products are produced under IFS Food certification and FSSC 22000.
- Our products are produced and EU certified as organic EU regulation and NO 2018/848.

Microbiological Standards

- Tested and validated free/in the safe range from harmful pathogens or contaminants (e.g., wild yeast, coliform bacteria, E. coli, Staphylococcus aureus, Salmonella spp., Listeria monocytogenes, and Clostridium perfringens).

Chemical Standards

- Heavy metals (e.g., lead, cadmium) are within regulatory limits.
- Absence of undesirable residues (e.g., pesticides, mycotoxins).

Quality Standards

- Dry Content: $\leq 92\%$
- Viability: $\geq 5 \times 10^9$ /g
- Diastaticus: Undetectable
- Bacteria: < 1 per 10^6 yeast cells

Packaging and Labeling

- Packaged in food-grade materials.
- Labeled in accordance with Regulation (EU) No 1169/2011

Additional Notes:

- Products are produced in compliance with Good Manufacturing Practices and HACCP principles.
- Enzyferm certifies that these products are not GMOs and have not been obtained "from" or "by" GMOs within the meaning of Articles 3 and 11 of Regulation (EU) No 2018/848.


Siavash Seif
Quality Manager
Date: 03/01/2025