



Declaration for AB Vickers LalTec ALDC used in beer processing

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Food use

LalTec ALDC complies with the current recommended purity requirements for food grade enzymes as defined by FCC and JECFA.

The manufacturer has been assessed and approved as part of our approved supplier program within AB Vickers' quality and food safety systems (ISO2200 and ISO9001).

LalTec ALDC meets the definition of a processing aid in terms of its function in beer processing.

All ingredients and packaging used are suitable for food use.

Products supplied are in accordance with The Food safety Act 1990, Regulation EC178/2002 and Regulation EC852/2004 as amended.

Food safety

AB Vickers holds ISO9001 and ISO22000 registration certificates.

Procedures include traceability, non-conformance management, supplier approval and recall. Appropriate training and operating procedures are in place.

Ethical and responsible care

Employment is freely chosen. Freedom of association and the right to collective bargaining are respected. Working conditions are safe and hygienic. Child labour is not used. Living wages are paid. Working hours are not excessive. Discrimination is not practiced. Regular employment is provided. No harsh or inhumane treatment is allowed.

Genetic Modification

Genetically modified materials/organisms are not used as defined in European Directive 2001/18/CE dated 12 March 2001.

The products are not subject to any further conditions of traceability and labelling regarding EU Regulation No. 1829/2003 and No.1830/2003.

Radioactivity and ionising radiation

Products and raw materials are not subjected to radiation

Sewage sludge

The product is not derived from sewage sludge

Origin

LalTec ALDC originates from Mexico.

Vulnerability

The risk from fraud, substitution etc has been assessed and is not considered significant.

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 specific applications and necessary declarations. Legislation may vary from country to country.

**Allergens**

Based on information provided to us by our raw material suppliers and our understanding of the manufacturing process, the food allergens mentioned below are not expected to be present in LalTec ALDC

Allergen
Cereals containing gluten – wheat, rye, barley, oats, spelt, kamut
Eggs
Crustaceans
Fish
Peanuts
Soybeans
Milk (including lactose).
Nuts – Almond (<i>Amygdalus communis</i> L.), Hazelnut (<i>Corylus avellana</i>), Walnut (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan nut (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nut (<i>Bertholletia excelsa</i>), Pistachio nut (<i>Pistacia vera</i>), Macadamia nut and Queensland nut (<i>Macadamia ternifolia</i>),
Celery
Mustard
Sesame seeds
Sulphur dioxide and sulphites (>10mg/kg as SO ₂)
Lupin
Molluscs

Animal testing

Not tested on animals

Nanotechnology

Nanotechnology is not used in the production of LalTec ALDC

Ingredients of animal origin

None

VALID UNTIL 30/6/2029 . WILL BE REISSUED FOLLOWING RELEVANT CHANGES IN LEGISLATION

 

Quality Manager

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