



Declaration for AB Vickers silicone antifoam products used for beer foam control

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Food use

AB Vickers' silicone antifoam meets the definition of a processing aid in terms its function as a beer antifoam. All ingredients and packaging used are suitable for food use.

UK & EC

Polydimethylsiloxane (E900) is an authorised food additive under Regulation 1333/2008 (as amended). It can also be used as a processing aid as it meets the requirements of EU General Food Law (Regulation (EC) No 178/2002 (as amended))

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

USA

Dimethylpolysiloxane is authorised by Food and Drug Administration under 27CFR173 subpart L section 173.340.

Whilst silicone antifoam is used as a processing aid and not a food additive in the brewing process, polydimethylsiloxane also meets the requirements of the Joint FAO/WHO Expert Committee on Food Additives (JECFA) INS 900a

Australia and New Zealand

Food standards code Standard No 1.3.3 lists polydimethylsiloxane as a permitted food processing aid.

Food safety

AB Vickers holds ISO9001, ISO22000 and SALSA registration certificates and therefore complies with the relevant clauses.

The products are processed in a manner consistent with GMP and HACCP.

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.

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.



Genetic Modification

Our silicone antifoams are not GMOs therefore, it is out of the scope of regulations EC 1829/2003 concerning genetically modified food and feed and EC 1830/2003 concerning the traceability and labelling of genetically modified organisms and the traceability of food and feed products produced from genetically modified organisms

Radioactivity and ionising radiation

Products and raw materials are not subjected to radiation

Nano technology

No nano technology is involved in producing our silicone antifoams

Pesticides

Our antifoams are not treated with pesticides.

Our antifoams are not covered by pesticide MRLs under EC 396/2005

Contaminants REGULATION (EC) No 915/2023

Our antifoams are not listed in this regulation which sets limits for contaminants

Origin

Our silicone antifoam products are produced in the UK

Vulnerability

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

Allergens

The manufacturing site does not process or store any allergens as described in EU regulation number 1169/2011 as amended (excepting sulphites, see table below).

The risk of cross-contamination where relevant is minimal.

Celery
Cereals containing gluten – wheat, rye, barley, oats, spelt, kamut
Crustaceans
Egg
Fish
Lupin
Milk
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</i>

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<i>ternifolia</i>),
Peanuts
Sesame
Soya
Sulphur dioxide and sulphites
Molluscs
Mustard

Some antifoam products include sulphur dioxide as preservative; please see the product specifications for relevant levels.

Gluten

AB Vickers' silicone antifoam products meet the requirements for being declared GLUTEN-FREE in Australia, EU and USA (contains less than 3 ppm gluten)

Vegan-suitability

AB Vickers antifoams are free from animal-derived materials. No animal-derived materials have been used during processing.

AB Vickers has not initiated any testing on animals in connection with these products.

Suitable measures are in place where necessary to ensure that any potential for cross-contamination is negligible.

Kosher and halal

AB Vickers silicone antifoams are certified kosher.

Halal statement:

The product does not contain:

- ingredients originating from animals/insects or extracts thereof
- animal-derived enzymes
- derivatives of parts of animals/insects
- ingredients of wine/liquor origin
- wine/liquor derivatives
- added alcohol (ethanol)

Packaging

AB Vickers antifoams are packed in food grade high density polyethylene containers.

Issued: 22/11/2023

VALID FOR 3 YEARS FROM THIS DATE. WILL BE REISSUED FOLLOWING RELEVANT CHANGES IN LEGISLATION

Quality Manager

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