



COMITE DES FABRICANTS DE LEVURE DE PANIFICATION DE L'UNION EUROPEENNE



COFALEC internal recommendation “Allergen labelling”

Publication: September 2005, revised 2007.

Background

Directive 2000/13/EC, amended by 2003/89/EC regulates labelling for a list of ingredients known to trigger allergies or intolerances.

Annex IIIa Ingredients referred to in Article 6(3a), (10) and (11) :

Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains) and products thereof

Crustaceans and products thereof

Eggs and products thereof

Fish and products thereof

Peanuts and products thereof

Soybeans and products thereof

Milk and products thereof (including lactose)

Nuts i. e. Almond (*Amygdalus communis* L.), Hazelnut (*Corylus avellana*), Walnut (*Juglans regia*), Cashew (*Anacardium occidentale*),

Pecan nut (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nut (*Bertholletia excelsa*), Pistachio nut (*Pistacia vera*), Macadamia

nut and Queensland nut (*Macadamia ternifolia*) and products thereof

Celery and products thereof

Mustard and products thereof

Sesame seeds and products thereof

Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO₂.

Commission Directive 2006/142/EC of 22 December 2006 added the following ingredients shall be added to Annex IIIa of Directive 2000/13/EC:

"Lupin and products thereof

Molluscs and products thereof."

For yeast, only sulphur dioxide and sulphites at concentrations more than 10 mg/kg or 10 mg/litre expressed as SO₂, may be relevant as those components occur naturally in yeast at low concentration.

Besides, after the EU Standing Committee on Health and the Food Chain's advice, the European Commission issued guidelines on the threshold: the above-mentioned level of 10mg/kg or 10mg/l is to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers.

The ratio of yeast in bread adds a dilution effect in the consumed product.

The case of sulphites

Sulphites occur naturally in yeast (i.e. cells of the fungus *Saccharomyces cerevisiae*) as a metabolite.

COFALEC members recall that no sulphite is added in the process.



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Results of tests show that samples contain a very low quantity of sulphite, under the threshold of the directive of 10 mg/kg (ppm) in yeast.

Conclusion

There is no ground to label yeast for the presence of sulphite.