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## LALLEMAND FACILITY EARNS GMP CERTIFICATION

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(Milwaukee, WI) - Lallemand Animal Nutrition recently scored its third “superior” rating from the Good Manufacturing Practices (GMP) audit of the American Baking Institute (AIB). “Superior” is the highest rating offered by the AIB. The Lallemand facility in Milwaukee is also accredited from the AFIA Safe Feed/Safe Food Program.

As the international feed market becomes increasingly regulated, successful GMP inspection is a significant accomplishment demonstrating the commitment of Lallemand Animal Nutrition in supplying its customers with quality products. Food grade certification refers to a food product that meets the quality criteria defining it as safe for human consumption, the quality criteria being set, not only for the food product itself, but also to the manufacturing process being conducted under the proper hygiene conditions for food manufacturing. Lallemand’s certification demonstrates commitment to continuously improve product and services.

In addition to GMP certification, Lallemand Animal Nutrition operates a Total Quality Management (TQM) System. This system ensures that all steps from production to delivery meet the highest standards so that what is on the product label is exactly what is delivered inside the package.

To provide the most efficacious and cost-effective products, Lallemand isolates and selects microbial actives that demonstrate the ideal properties and efficiencies for each application in agriculture. For example, Levucell® SC rumen specific yeast was specifically selected for its ability to positively direct rumen fermentation while *Lactobacillus buchneri* NCIMB 40788, used in forage inoculants, was selected for its ability to dramatically increase the aerobic stability of feedstuffs.

Once a strain has been identified by its unique mode of action, it is then tested and thoroughly researched. Research from beneficial partnerships with more than 65 universities worldwide make Lallemand a global technology leader.

Earlier this year, Lallemand announced a protocol for screening Direct Fed Microbials (DFMs) for antibiotic resistance (ABR) in compliance with the European Food Safety Authority (EFSA). This project is being undertaken in conjunction with Health Canada and the Public Health Agency of Canada. Lallemand Animal Nutrition strain products are subjected to a comprehensive screening process designed to meet and or exceed regulatory requirements outlined by international agencies such as the EFSA, the USDA and the Canadian Feed Inspection Agency (CFIA). This approach has been taken in an effort to ensure the safety of each Lallemand Animal Nutrition product as well as to limit potential

spread of antibiotic resistance genes, an approach believed to be a necessary for sustainable antibiotic use.

Lallemand, Inc. is a privately held Canadian company specialized in yeast, bacteria and yeast derivatives, for animal nutrition, baking, winemaking and pharmaceutical industries. Lallemand is the only major supplier of yeast and bacteria that is a primary producer of both.

For additional information please visit [www.lallemand.com](http://www.lallemand.com) or call Customer Service at 1800 692 4700.