



Lesaffre Australia Pacific Pty Ltd

ABN Number 20 061508 825

P.O. Box 4150, DANDENONG SOUTH, VICTORIA 3164 AUSTRALIA
8 - 10 BERENDS DRIVE, DANDENONG SOUTH, VICTORIA 3175
TELEPHONE (03) 9706 5334 FACSIMILE (03) 9706 4828

PRODUCT SPECIFICATION : Ref No. PS04	Page : 1 of 2
Product Name : Autolysed Yeast Powder	
Trade Name : As above	
Product Code : 1385	
Prepared By : GE	Approved By : RC
Date of Issue : Jan 2007 Supersedes : July 2006 Reason for Reissue : Company name change.	

GENERAL SPECIFICATION

Autolysed Yeast is made from Bakers Yeast (*Saccharomyces Cerevisiae*) which is grown by non-alcoholic fermentation on molasses and is then inactivated by heat treatment (autolysis) at around 55°C for an extended period.

A measured quantity of salt is added prior to autolysis.

This product generally complies with current Victorian Food Codes and Regulations and any subsequent amendments.

PHYSICAL PROPERTIES

Appearance : Light cream to tan coloured, free-flowing powder free of lumps.
Free from any foreign matter.

Odour / Flavour : Meaty and slightly salty flavour typical of autolysed bakers yeast.
No off odours or flavours.

ANALYTICAL

Moisture : 6%max
Protein : 40 - 50%
Salt : 12% (or to Customer's requirements)

MICROBIOLOGICAL

Total Bacteria Count : less than 1×10^5 / gm.
Coliforms : less than 2×10^2 / gm.
E.Coli : less than 3/gm.
Salmonella : not detected in 5 x 25gm samples / pallet lot

PACKAGING and PALLETISING

Packed in new, clean poly-lined multiwalled paper bags. Inner loose poly-liner hand tied (absolutely no plastic ties or tie-wires used) and bag stitched.

An individual label typically 210x147mm is applied to each bag and will include product name, name and address of vendor, net weight, batch ref.n^o., ingredients listing, Kosher Australia symbol and, if requested, the customer's product code.

Each bag will be 15kg net weight and stacked 40 / pallet on clean, sound Chep pallets. Pallets shrink-wrapped.

STORAGE LIFE and CONDITIONS

Store in cool, dry conditions. This product is hygroscopic therefore, reseal any part used bags. Shelf life of unopened packages is 12 months from date of manufacture.

INGREDIENTS

Autolysed Yeast, Salt

Kosher and Halal Certified

ADDITIVES / PROCESSING AIDS

Enzyme added to digest yeast proteins during autolysis stage.

Enzyme deactivated during pasteurisation stage prior to drying.

GM STATUS

GMO free.

ALLERGENS

Contains inactivated yeast.

It is recommended that personnel required to handle or weigh out this product wear suitable, disposable dust masks (Class P2 to AS 1716).

COUNTRY OF ORIGIN

Australia (Victoria).

**LESAFFRE AUSTRALIA PACIFIC PTY. LTD.
FERMEX YEAST**

Product Name : Autolysed Yeast (12% salt)

Product Code : 1385

NUTRITION INFORMATION	
	Average Quantity Per 100g
Water	2.3g
Ash	18.9g
Energy	1270kJ
Protein	43g
Total Fat	5.4g
- Saturated	18.1%
- Trans	g
- Polyunsaturated	0.8%
- Omega 3	mg
- Monounsaturated	80.9%
Total Carbohydrate	10.7g
- sugars	<0.1g
Sodium	5100mg
Dietary Fibre	19.6g
<i>Vitamins</i>	
Folate	540ug
Thiamin (B1)	2.4mg
Riboflavin (B2)	3.8mg
Niacin (B3)	<0.5mg
Pantothenic Acid (B5)	6.7mg
Pyridoxine (B6)	<0.02mg
Cyano-Cobalamin (B12)	ug
Vitamin E	mg
Vitamin C	<1mg
Vitamin A	<5ug
<i>Minerals</i>	
Potassium	2000mg
Calcium	200mg
Iron	26mg
Magnesium	120mg
Zinc	14mg
Selenium	0.01mg
<u>Ingredients :</u>	
Autolysed Bakers Yeast, Salt	
Kosher and Halal Certified	
GMO and Allergen Free	
Country of Origin :	
Australia (Victoria)	