

Bakels-Lesaffre Yeast P/L.

P.O.Box 4186 Dandenong South, Vic 3164

8-10 Berends Drive Dandenong, Vic 3175

Ph: 03-9706 5334 Fax: 03-9706 4828



PRODUCT SPECIFICATION : PS02	Page : 1of 2
Product Name : Compressed Yeast ; Fresh Baker's Yeast	
Trade Name : Fermex Yeast	
Product Code : 1000, 1005, 1020, 1025	
Prepared By : GE	Approved By : GE
Date of Issue : Feb 2001 Supersedes : Sept 2000 Reason for Reissue : Change to Prod. Code Nos.	

GENERAL SPECIFICATION

Yeast is supplied on the basis that it is suitable for the production of bread and other fermented baker's products and generally complies with current Food Regulations and any subsequent amendments.

PHYSICAL PROPERTIES

Appearance : Light cream coloured blocks, free from any foreign matter.

Odour : Typical of Baker's Yeast. No off flavours or odours.

1. Blocks - Able to be cut without crumbling. Minimum of chips and cracks.
2. Weight - Nominal weight +/- 2%. Carton weight not less than number of blocks x nominal weight.
3. Dry Solids - Not less than 27.5%. range 27.5% - 32.5%.

CHEMICAL PROPERTIES

Protein : 48 – 54% per gram of dry matter.

ACTIVITY

Minimum 475cc CO₂ produced after one hour in a standard SJA Fermentograph using a plain (lean) dough formulation.

Test Procedure : As per BLY Test Method B1.1 using instant improver and baker's flour. Flour is to be tested against a control flour when changed.

KEEPING QUALITY

Reduction in gassing power will be no greater than 15% after 21 days storage at ideal conditions (see Storage recommendations below).

Under recommended storage conditions product shelf life will be greater than 3 weeks.

ADDITIVES

Vegetable Oil < 0.5% on wet yeast basis.

MICROBIOLOGICAL STANDARD

Total Aerobic Bacteria (Putrefactives) Count not greater than 10^6 / gm.

Coliforms not greater than 10^2 / gm.

Wild Yeast not greater than 10^4 / gm.

Lactic Bacteria not greater than 10^6 / gm.

PACKAGING

Individual blocks wrapped and heat sealed. Blocks packed in new, clean and undamaged cardboard cartons. Cartons taped top and bottom and stacked neatly on clean, undamaged Chep pallets.

Batch Coding - Identifiable batch code on block wrapping paper.

Best Before Date – Applied to side of each carton together with Batch Code.

TRANSPORT and STORAGE

To be delivered in refrigerated transport.

Temperature on arrival at Bakery to be no greater than 6°C.

Store in a coolroom having good air movement. Ideally, yeast should be stored between 0 and 3°C. However, yeast stored at up to 6°C is acceptable.

DO NOT FREEZE as this will kill yeast cells resulting in loss of activity.

Note : It is not a food safety hazard for yeast to exceed these guidelines.

However, ideal delivery and storage conditions will assist in maintaining the activity of the yeast throughout its nominated shelf life.