

# Bakels-Lesaffre Yeast P/L.

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<b>PRODUCT SPECIFICATION</b> : PS01	Page : 1 of 2
<b>Product Name</b> : Cream Yeast	
<b>Trade Name</b> : Fermex Cream Yeast	
<b>Product Code</b> : 1030	
Prepared By : GE	Approved By : GE
<b>Date of Issue</b> : May 2003 <b>Reason for Reissue</b> : Minor script change	
<b>Supersedes</b> : April 2002.	

## 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** : A light cream coloured suspension of cells in water, free from any foreign matter.

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

## CHEMICAL PROPERTIES

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

## ACTIVITY

475 – 490cc CO<sub>2</sub> produced after one hour in a standard SJA Fermentograph using a 13% sugar 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

No loss of activity after 3 days storage at 3°C.

**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.

**TRANSPORT and STORAGE**

To be delivered in insulated tankers. Temperature on arrival at Bakery to be no greater than  $6^{\circ}\text{C}$ .

Store in chilled stainless steel tanks.

Tanks must be agitated to keep yeast cells in suspension.

Recommended storage temperature  $2 - 6^{\circ}\text{C}$ .