

Bakels-Lesaffre Yeast P/L

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PRODUCT SPECIFICATION : PS07	Page : 1 of 2
Product Name : Crumble Yeast	
Trade Name : Fermex Crumble Yeast	
Product Code : 1028	
Prepared By : GE	Approved By : RC
Date of Issue : Nov 2003 Supersedes : Sept.2000 Reason for Reissue : Minor script change	

GENERAL SPECIFICATION

Crumble 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, irregular sized pieces free from any foreign matter.

Odour : Typical of fresh baker's yeast. No off flavours or odours.

1. Weight - Carton net weight 15kg +/- 250g
2. Dry Solids - Not less than 30.0%. range 30.0% - 32.5%.

CHEMICAL PROPERTIES

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

ACTIVITY

Minimum 500cc 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.

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

Yeast crumbled into cardboard cartons having a loose fitting poly liner.
The liner is neatly folded over and the cartons taped top and bottom and stacked on clean, undamaged Chep pallets.
Batch Coding and Best Before Date – Applied by ink jet printer to side of each carton.

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.

Note : It is not a food safety hazard for yeast to exceed these storage temperature guidelines. However, ideal delivery and storage conditions will assist in maintaining the activity of the yeast throughout its nominated shelf life.