

DRY INSTANT YEAST FOR BAKING

- FERMEX -

Factory certified ISO 9000 (1992/502d)

DESCRIPTION

- Instant dry baker's yeast.
- Fermentation power identical to fresh yeast (1 part for 3 or 4 parts of fresh yeast).
- As easy to use as fresh yeast : simply add directly into the mixer.
- In addition to its high fermentation power, this yeast also has all the advantages of dehydrated product : long shelf life, easy storage, stability and reliability.
- The product benefits from the industry's latest technical evolutions.
- Its activity is widely superior to dry yeasts to be re-hydrated.
- The product looks like free flowing beige creamy particles in vermicelli form (1.5 mm long and 0.5 mm in diameter).
- The smell is characteristic of the baker's yeast.
- Fermex 5 * is specially suitable for dough with little or no sugar (0 to 10% sugar based on flour weight).

RAW MATERIALS

The raw materials used to develop the yeast are :

- Sugar contained in molasses which are a by-product of the sugar industry
- Nitrogen and phosphorus.

ANALYTICAL CHARACTERISTICS

- **Composition :**

Saccharomyces cerevisiae	> 98.5 %
Emulsifier : sorbitan monostearate (E491)	< 1.5 %
Contains no other chemical additive.	
- **OGM :**

As far as the yeast produced by the plants of LESAFFRE is concerned, we can certify that strains used for the production of the «Fermex 5 *» are no Genetically Modified Organisms (GMO), as defined by 2001/18/CE European law of 12 march 2001 which stand in for 90/220/CEE European Law. We use exclusively Saccharomyces cerevisiae strains from our Research Department.
- **Physico-chemical characteristics :**

- Dry matter (D.M.)	: 94.5 – 96.5 %	(dehydration at 105°C)
- Proteins (nitrogen x 6,25)/D.M.	: 40 – 52 %	(Kjeldahl method)
- P ₂ O ₅ /D.M.	: 2 – 3 %	(colorimetry after mineralization)
- Total glucids / D.M.	: 35 – 45 %	(colorimetric method with anthron)
- Total lipids / D.M.	: 5 – 8 %	(extraction by solvent)
- Mineral matters / D.M.	: 4 – 7 %	(mineralization at 650°C 15-20h)
- **Microbiological characteristics :**

- Fecal coliforms	: < 1000/g. of dry yeast	(Desoxycholate method)
- Escherichia coli	: < 10/g. of dry yeast	(Mackensie test)
- Salmonella	: Abs. in 25 g of dry yeast	(AFNOR method)
- Staphylococcus aureus	: < 10/g. of dry yeast	(Baird Parker method)
- **Heavy metals :**

- Lead	: < 0.2 ppm
- Arsenic	: < 3 ppm
- Cadmium	: < 0.1 ppm
- Mercury	: < 0.1 ppm
- **Micronutrients :**

- Copper	: < 20 ppm
- Zinc	: < 200 ppm
- Selenium	: < 1 ppm

- **Pesticides and assimilated (ppm/DM)** : < 0.2 ppm
- **Allergens** :
This product is free from : Milk and milk derivatives, eggs and eggs derivatives, peanut, seafood, soya, nuts, gluten, tomatoes, strawberries, glutamates, colouring agents.

PACKING

Our package materials are guaranteed to be agreed for food packaging.

- Carton of 20 vacuum packed sachets of 500 g each
- Box of one drum under vacuum of 10 or 12 kg bulk
 - Sachet in Polyester – Alu – Polyester – PE ou Polyester – Alu – OPP – PE
 - Box in cardboard

TRACABILITY

on sachet: P DD/MM/YYYY (production date)
 E DD/MM/YYYY (expiration date) (+ 2 years)

on carton : P DD/MM/YYYY (production date)
 E DD/MM/YYYY (expiration date) + batch number

LEVEL OF USE

It may be mixed directly with the flour or directly added to the dough during mixing.

STORAGE

It preserves all its properties when stored in a cool and dry place (< 25°C) in its original packing until expiration date. Shelf life is 2 years from the production date.

QUALITY ASSURANCE

All tests with methods, frequencies, targets and tolerances are recorded in a quality control plan. Tests are carried out on raw materials, half finished products, finished products, environment. The quality System has been assessed and are conformed to the ISO 9000 Standards (certificate N°1992/502d delivered by AFAQ).
The process diagram is described in a flow chart showing where and which controls are made.

According to the European rule (CEE 93/43), S.I. Lesaffre uses an HACCP method (Hazard Analysis Critical Control Points) to guarantee the food safety of the products that it sells.

Our products and our working methods are controlled by the DGCCRF (*Répression des Fraudes*), independent food control laboratory in charge of food safety which belongs to the French Ministry.

Our product is a foodstuff and is of this fact non dangerous. Thus, it does not require a safety data sheet.

Date : 20/03/03

Anne de la PINTIERE
Quality Manager of S.I. Lesaffre