



Bakels-Lesaffre Yeast Pty Ltd

ABN Number 20 061508 825

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PRODUCT SPECIFICATION : Ref No. PS05	Page : 1 of 3
Product Name : Inactive Dried Yeast Powder	
Trade Name : As above	
Product Code :	
Prepared By : GE	Approved By : RC
Date of Issue : Aug 2005	Supersedes : June 2003
Reason for Reissue : Pack size change	

GENERAL SPECIFICATION

Inactive Dried Yeast Powder is a natural source of protein and B vitamin complex. It is made from Bakers Cream Yeast (*Saccharomyces Cerevisiae*) which is grown by non-alcoholic fermentation on molasses and is then inactivated by heat treatment during drying on steam heated roller dryers.

After drying, the product is milled to a coarse powder.

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

PHYSICAL PROPERTIES

Appearance : Light, golden yellow to brown coloured, free-flowing powder, free of lumps and any foreign matter.

Odour / Flavour : Delicate, toasted yeast flavour typical of dried bakers yeast.
No off odours or flavours.

MICROBIOLOGICAL

Total Bacteria Count : less than 1×10^5 / gm.
Coliforms : less than 4×10^2 / gm.
E.Coli : less than 3/gm.
Salmonella : not detected in 10 x 25gm samples / pallet lot



Analytical Specification

Protein	45 – 52%
Moisture	<7%
Ash	6%max
Fat	5.5% max
Sodium	8.7mg/100gm
Potassium	2200mg/100gm
Calcium	110mg/100gm
Iron	12mg/100gm
Magnesium	110mg/100gm
Zinc	17mg/100gm
Selenium	<0.01mg/100gm
Thiamine	5.3mg/100gm
Riboflavin	1.9mg/100gm
Niacin	<0.05mg/100gm
Pantothenic Acid	7.6mg/100gm
Pyridoxine	<0.02mg/100gm
Folates	4.1mg/100gm
Bulk Density	490kg/m ³

PACKAGING, PALLETISING and LABELLING

Inactive Dried Yeast Powder is available in 15kg lots, packed in new, clean poly-lined, 3-ply paper bags.

The bags are stitched and 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 and, if requested, the customer's product code.

Bags will be stacked 50 / pallet (750kg/pallet) on clean, sound Chep pallets. Pallets are shrink-wrapped.

STORAGE CONDITIONS

Store in cool, dry conditions below 25^oC and away from any strong smelling raw material or foodstuff.

SHELF LIFE

It is recommended that this product be used within 12 months of the Packing Date printed on the package label.

INGREDIENTS

Inactivated Bakers Yeast

ADDITIVES / PROCESSING AIDS

None used.

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).