



# Lesaffre Australia Pacific Pty Ltd

ABN Number 20 061508 825

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8 - 10 BERENDS DRIVE, DANDENONG SOUTH, VICTORIA 3175  
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<b>PRODUCT SPECIFICATION</b> : Ref No. PS05	<b>Page</b> : 1 of 3
<b>Product Name</b> : Inactive Dried Yeast Powder	
<b>Trade Name</b> : As above	
<b>Product Code</b> : 1280	
<b>Prepared By</b> : GE	<b>Approved By</b> : RC
<b>Date of Issue</b> : Jan 2007 <b>Supersedes</b> : Dec 2005 <b>Reason for Reissue</b> : Company Name 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  $1 \times 10^5$  / gm.  
Coliforms : less than  $4 \times 10^2$  / gm.  
E.Coli : less than 3/gm.  
Salmonella : not detected in 11 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 <sup>3</sup>

**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<sup>o</sup>., ingredients listing and, if requested, the customer's product code.

Bags will be stacked 66 / pallet (990kg/pallet) on clean, sound Chep pallets. Pallets are shrink-wrapped.

**STORAGE CONDITIONS**

Store in cool, dry conditions below 25<sup>o</sup>C 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).

**LESAFFRE AUSTRALIA PACIFIC PTY. LTD.  
FERMEX YEAST**

**Product Name: Inactive Dried Yeast Product  
Code:1280**

<b>NUTRITION INFORMATION</b>	
	Average Quantity Per 100g
Water	4.9g
Ash	5.8g
Energy	1390kJ
Protein	51g
Total Fat	5.5g
- Saturated	0.9g
- Trans	g
- Polyunsaturated	0.1g
- Omega 3	mg
- Monounsaturated	4.5g
Total Carbohydrate	5.8g
- sugars	<0.1g
Sodium	8.7mg
Dietary Fibre	27g
<b><i>Vitamins</i></b>	
Folate	4100ug
Thiamin (B1)	5.3mg
Riboflavin (B2)	1.9mg
Niacin (B3)	<0.5mg
Pantothenic Acid (B5)	7.6mg
Pyridoxine (B6)	<0.02mg
Cyano-Cobalamin (B12)	ug
Vitamin E	mg
Vitamin C	30mg
Vitamin A	<5ug
<b><i>Minerals</i></b>	
Potassium	2200mg
Calcium	110mg
Iron	12mg
Magnesium	110mg
Zinc	17mg
Selenium	<0.01mg
<b><u>Ingredients</u></b>	
Inactivated Baker's Yeast	
<b><u>Allergens / Sensitivities</u> : Some individuals may be sensitive to yeast products</b>	
<b><i>GMO Free</i></b>	
<b>Kosher / Halal</b> : Certified	
<b><u>Country of Origin</u></b>	
Australia (Victoria)	