

# SAF INSTANT DRY YEAST FOR BAKING

## DESCRIPTION

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- 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.
- **Red Label** is especially suitable for dough with little or no sugar (0 to 10% sugar based on flour weight).
- **Gold Label** is especially suitable for sweet dough (from 5% sugar and above, based on flour weight).

## RAW MATERIALS

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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

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- **Composition :**

Saccharomyces cerevisiae	> 98.5 %
Emulsifier : sorbitan monostearate (E491)	< 1.5 %
<b>Gold Label:</b> Ascorbic acid :	2500-3500 mg/kg
Contains no other chemical additive.	
- **Physico-chemical characteristics :**
  - Dry matter (D.M.) : 94.5 – 96.5 %
  - Proteins (nitrogen x 6,25)/D.M. : 40 – 52 %
  - P<sub>2</sub>O<sub>5</sub>/D.M. : 2 – 3 %
  - Total glucids / D.M. : 35 – 45 %
  - Total lipids / D.M. : 5 – 8 %
  - Mineral matters / D.M. : 4 – 7 %
  - Energy (in Kcal) : ≈ 300 to 400 for 100 g of yeast
- **Microbiological characteristics :**
  - Total coliforms : < 1000/g. of dry yeast
  - Escherichia coli : < 10/g. of dry yeast
  - Salmonella : Abs. in 25 g of dry yeast
  - Staphylococcus aureus : < 10/g. of dry yeast

## **PACKING**

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

- Box of 20 vacuum packed sachets of 500 g each
- Vacuum bulk of 5 or 10 or 12 or 15 or 25 kg
- Box of 36 vacuum packed sachets of 125 g each
- Carton of sachets of 11 g (in a protective atmosphere)

## **LEVEL OF USE**

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

## **STORAGE**

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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**

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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 process diagram is described in a flow chart showing where and which controls are made.

According to the European rule (Regulation (EC) N°852/2004), S.I. Lesaffre uses an HACCP method (Hazard Analysis Critical Control Points) to guarantee the food safety of the products sold.

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.

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Ludovic DEBOMY  
Quality Manager of S.I. Lesaffre