

PRODUCT SPECIFICATION & DATA SHEETS



Craftbake Traditional + Block Yeast – Product Code: VV-CRTP

Country of Origin – Belgium

GENERAL DETAILS –

The above product complies with the applicable UK and European food legislation.
 The product is principally intended for the production of bread and other bakery products.
 Do not consume raw. Food using this product must be baked before consumption.
 More information is available from the following web links – www.lesaffre.com or www.lesaffre.uk

PRODUCTION PROCESS –

Multiplication of a pure yeast culture in a medium containing molasses and nutrients. Separation of the yeast from the culture medium.
 Filtration to reduce moisture content followed by extrusion, packaging, metal detection and warehousing.

INGREDIENT DECLARATION -

Declaration – Yeast (Saccharomyces Cerevisiae)	Ingredients - Yeast ≥98.9% Technical Aids ≤1.1%
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PERFORMANCE -

Activity (Fermentometer F Test) – Mean Target - mls.CO ₂ Range Individual Yeast Samples - mls. CO ₂	155 140 – 170
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PHYSICAL & ORGANOLEPTIC CHARACTERISTICS –

Appearance Colour Odour & Flavour Texture	Uniform rectangular block. Beige – Can vary light to dark shades. Typical of Yeast. Friable whilst retaining slight plasticity.
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FOOD SAFETY -

Foreign Material	The product and all ingredients used in its manufacture shall be free from infestation, contamination and extraneous matter including foreign flavours, colours and taints.
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PACKAGING –

Primary – In contact with product.	Food compatible materials. Waxed paper.
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DELIVERY –

Carton Weights Temperature at Delivery	Fibreboard cases containing 10 x 1kg blocks. Target <5oc – Maximum 8oc
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PRODUCT IDENTIFICATION -

Carton	Cartons printed with following information – Manufactures Name Unique Batch Code Best Before Date Net Weight
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PRODUCT CERTIFICATION -

HALAL	- The product is certified as HALAL and fit for use in HALAL products.
KOSHER	- The product is also certified as Kosher Parve Lamehadrine. Copies of current certificates are available on request.

Typical Product Data –



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General Data -

DCL Yeast is for industrial use. This Bakers' Yeast is a product made by multiplication of a selected yeast strain of *Saccharomyces Cerevisiae*. It is a beige coloured block with a characteristic taste and smell. One gram of yeast will contain about several million living cells. The Technical Aids used in the manufacture of this yeast serve no purpose in the final product and therefore do not need to be declared on the final product packaging.

Typical Composition -

Dry Matter - %	27– 31
Nitrogen on dry matter - %	8 + / - 1.5
Ash - %	6 + / - 2

Typical Microbiology –

Coliforms - (CFU/g of yeast)	≤1000
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<i>Salmonella</i>	Absent in 25g of yeast
Staphylococcus Aureus - (CFU/g of yeast)	≤10
Listeria Monocytogenes - (CFU/g of yeast)	≤10

Typical Nutritional Values / 100g –

Energy	485 kJ; 111K kcal
Fat	1.8
Saturates	0.3
Polyunsaturates	<0.3
Carbohydrate, of which	4.5g
Sugars	3.7g
Fibre	8.5g
Protein	15g
Sodium	<0.15g
Salt (Sodium x2.5)	<0.375g

Shelf Life –	28 Days from date of production.
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Storage – Bakers' Yeast is a living product the characteristics of which may change according to the storage conditions.	1-4°C - In hygienic conditions in a ventilated room. Avoid freezing.
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Allergens - Craftbake Traditional + Block Yeast complies with Regulation (EU) 1169/2011. Labelling is not required with regard to the 14 allergenic substances listed in (EU) 1169/2011.

Dietary Suitability –	<ul style="list-style-type: none"> • Vegetarians, Vegans • Kosher • Halal
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GMO Declaration – Yeast Strain Origin - In accordance with the Regulations (EU) 1829/2003 and 1830/2003, DCL Instant Yeast is not subject to the requirements regarding GMO labelling. All our yeasts are manufactured exclusively from strains of *Saccharomyces Cerevisiae* obtained from our R&D Department.

Health & Safety- An MSDS is not required by Regulation (EC) 1907/2006 (REACH). Yeast is not classified as dangerous..