

PRODUCT SPECIFICATION & DATA SHEETS

DCL Instant Dried Yeast

Product Code: **VI-DCL**

Country of Origin – **France**

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. This easy to use product is ideal for direct addition to flour or dough during mixing.
 More information is available from the following web links – www.lesaffre.uk or www.cofalec.com

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 drying, packaging and warehousing.

INGREDIENT DECLARATION -

Declaration – Yeast (<i>Saccharomyces Cerevisiae</i>)	Ingredients - Yeast > 98.5 % Emulsifier Sorbitan Monostearate (E491) < 1.5 %
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PERFORMANCE -

Activity – ml CO₂	>110 ml CO ₂
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PHYSICAL & ORGANOLEPTIC CHARACTERISTICS –

Appearance Colour Odour & Flavour Particle Size (Typical)	Uniform free flowing particles. Beige – Can vary light to dark shades. Typical of Yeast. 1.5mm long and 0.6mm in diameter.
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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. Plastic / aluminium laminated heat-sealed pouches or sachets.
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DELIVERY –

Carton Weights / Pack Sizes	Fibreboard cases containing a variety of pack sizes. Vacuum packed pouches: <ul style="list-style-type: none"> • 20 x 500g – Packaging code 100010894 • 1 x 10Kg – Packaging code 100010738 • Sachets of 11g packaged in a protective atmosphere. Packed 4 @ 11g to a clear sealed bag and 12 bags in a display box with 20 display boxes per case – Packaging code BBS
Temperature at Delivery	<25 °C

PRODUCT IDENTIFICATION -

Carton	Cartons Labelled with following information – Manufactures Name, Unique Batch Code, Production Date and Expiry Date, Net Weight and Barcode.
Pouches & Sachets	Manufacturers Name, Address, Production Date and Expiry Date, Net Weight plus other Product Information and Barcode.

Typical Product Data

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 dried particle with a characteristic taste and smell. One gram of yeast will contain about several million living cells. The emulsifier used in the manufacture of this yeast serves no purpose in the final product and therefore does not need to be declared on the final product packaging.

Typical Composition -

Dry Matter - %	93 - 97
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	355 kcal, 1571 kJ		
Fat, of which	5.7 g		
Saturates	0.9 g		
Polyunsaturates	0.3 g		
Carbohydrate, of which	19 g		
Sugars	14 g		
Fibre	27g		
Protein	43.5 g		
Salt / Sodium	0.3 g / 0.12 g		
Vitamins -	Minerals -		
Thiamine (B1)	1.9 – 14.25 mg	Potassium	0.57 – 2.375 g
Riboflavin (B2)	21.9 – 7.6 mg	Calcium	0.019 – 0.143 g
Pyridoxin(B6)	0.475 – 5.7 mg	Magnesium	0.029 – 0.238 g
Folic Acid (B9)	0.95 – 3.8 mg	Iron	0.001 – 0.095 g
PP (Niacin)	9.5 – 57 mg		
Biotin(B8)	0.048 – 0.238 mg		

Shelf Life -

24 Months from date of production.

Storage -

Bakers' Yeast is a living product the characteristics of which may change according to the storage conditions.

Unopened – Store in a cool dry place <25oc.
Once opened, the shelf life is limited and storage in the refrigerator is recommended.

Allergens - DCL Instant Dried 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 -

- Vegetarians
- Vegans
- Halal

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.

MATERIAL SAFETY DATA SHEET - An MSDS is not required by Regulation (EC) 1907/2006 (REACH). Yeast is not classified as dangerous.