



## Yeast-In Instant Yeast Technical Data Sheet

### PRODUCT CODE

VI-YI

### GENERAL DESCRIPTION & USE

Yeast-In Instant Yeast is yeast for bakery applications, both for artisanal and industrial use. This yeast is produced by cell multiplication of a selected, pure strain of *Saccharomyces cerevisiae*. It consists of cream coloured little bars with a characteristic taste and smell.

The yeast may be added directly to the flour or dough during mixing. The dosage depends among others on application, recipe, type of process and process circumstances.

### COUNTRY OF ORIGIN:

Belgium

### PRODUCT DATA

INGREDIENTS	%
Yeast ( <i>Saccharomyces cerevisiae</i> )	± 99%
Emulsifier: Sorbitan Monostearate (E491)	<1%
<b>TYPICAL NUTRITIONAL VALUES (*)</b> (per 100g product)	
Energy	357 kcal , 1494 kJ
Fat, of which	5,7 g
Saturates	0,9 g
Polyunsaturates	0,3 g
Carbohydrate, of which	19 g
suikers	14 g
Fibre	27 g
Protein	43,7 g
Salt	0,3 g
Dry Matter (DM)	95,5% ± 1%
<b>TYPICAL MICROBIOLOGICAL VALUES</b> (indicative values at packing)	
Coliforms	≤ 1000 cfu/g
<i>Staphylococcus aureus</i>	≤10 cfu/g
<i>Salmonella</i> spp.	absent in 25 g

(\*) The nutritional values are based on the document "General Characteristics of Dry bakers' yeast" of Cofalec (=Confederation of European Yeast Producers), <http://www.cofalec.com/the-world-of-yeast/yeast-characteristics/>.

Remark: Yeast is exempted from the requirement of the mandatory nutrition declaration following Annex V of Regulation (EU) 1169/2011.

**ALLERGENS**

Yeast-In Instant Yeast complies with Regulation (EU) 1169/2011. Labeling is not required with regard to the 14 allergenic substances listed in (EU) 1169/2011.

**GMO**

In accordance with the Regulations (EU) 1829/2003 and 1830/2003, Yeast-In Instant Yeast is not subject to the requirements regarding GMO labeling.

**DIETARY SUITABILITY**

- Vegetarians, vegans
- Kosher
- Halal

**STORAGE & SHELF LIFE**

The shelf life of the product is two years from the date of production, if stored in the original, closed packaging under cool and dry conditions.

Once opened, the shelf life is limited and storage in the refrigerator is recommended.

**PACKAGING**

- 20 x 500 g = 10 kg
- 1 x 10 kg = 10 kg
- The primary packaging material is in accordance with the European Regulations regarding materials and articles intended to come into contact with foodstuffs (Regulation (EU) 1935/2004, 2023/2006 and 10/2011).

**CODING**

On each individual packaging and/or box, the following codes are printed:

- KB : specific code indicating that the yeast is produced at Algist Bruggeman NV
- MM/YYYY or DD/MM/YYYY : shelf life
- xxxxxx : batch number, consisting of 7 numbers; the first 2 numbers stand for the year eg. 16

In case of questions, please quote the batch number.

**MATERIAL SAFETY DATA SHEET**

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

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product. The next version of this document will not be sent automatically. It is the user's responsibility to ensure the conditions and possible uses of the product conform in particular to current local laws & regulations.