



INSTANT DRY YEAST FOR BAKING *SAF INSTANT RED*

DEFINITION AND DESCRIPTION

- Definition** : Instant dry baker's yeast, directly adding into the mixer, suitable for dough with little or no sugar (0 to 10% sugar based on flour weight)
- Color** : Beige creamy
- Aspect** : Vermicelli form
- Odor** : Characteristic of the baker's yeast
- Advantages** : Long shelf life, easy storage, stability and reliability

ANALYTICAL CHARACTERISTICS

Composition	Yeast : <i>Saccharomyces cerevisiae</i> > 98.5 % Emulsifier : sorbitan monostearate (E 491) < 1,5 %
Physico-chemical characteristics	Dry matter (D.M.).....93 – 97 % Proteins (nitrogen x 6,25) / D.M.....36 – 56 % Carbohydrates* / D.M.....11 – 29 % Total lipids / D.M.....4 – 8 % Mineral matters / D.M.....4 – 8 % Energy (in Kcal).....≈ 300 to 400 for 100 g of yeast
Microbiological characteristics	Total coliforms≤ 1000 CFU/g. of dry yeast Escherichia coli.....≤ 10 CFU/g. of dry yeast Salmonella.....Absence in 25 g of dry yeast Staphylococcus aureus≤ 10 CFU/g. of dry yeast

(*) Carbohydrates means any carbohydrate which is metabolised by humans

PACKING

Our package materials are in accordance with the current Food Contact materials and articles EU regulations.

- Vacuum packed sachets of 500 g
- Vacuum packed sachets of 125 g
- Vacuum bulk 15 Kg
- Sachets in a protective atmosphere (12g, 11g)

LEVEL OF USE

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

STORAGE

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.

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