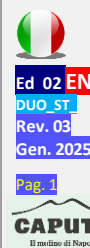




SEMI-FINISHED TECHNICAL SHEETS
HIGH QUALITY SEMI-FINISHED PRODUCT
TYPOLOGY



SEMI-FINISHED TECHNICAL SHEET

GENERAL DATA

Product	Semi-finished bakery products ACTIVE DRY YEAST IN POWDER. <i>Intended for professional use in accordance with current food legislation</i>	Primary Packaging	Self-adhesive tin cans in food tin heat-sealed in protective ATM - N2 . Hardness TH 520. Food-safe metal lid.
Made in	Italy (UE)	Recycling indications	FE 40: Steel Lid C/LDPE 90: Plastic
Product origin (finished product)	Produced and manufactured in Italy (IT)	Secondary packaging	Cardboard box Cans stored in cardboard boxes - poly-laminated-multilayer cellulose.
Declaration	Ref. Law DM 27/02/96 n°209 Ref. Law D.P.R. 30-11-1998 n. 502 - D.Lgs 27/01/92 n°109	Recycling indications	PAP 20 carton: paper
Appearance / Color	Small beige-colored cylindrical granules.	Flavour	Acidulous
Smell	Pleasant, typical of natural yeast, no foreign odors.	Color	Beige

SEMI-FINISHED: **ACTIVE DRY YEAST IN POWDER**

*: DRY YEAST IN POWDER is natural yeast, also called dried BEER yeast.

Active dry yeast consisting of *Saccharomyces cerevisiae* cells, **fed** with ITALIAN MELASSA and produced using **highly selected ITALIAN strains**.

Suitable for use in all fermentation and leavening processes, it guarantees a **PROLONGED FERMENTATIVE POWER**, ideal for the preparation of pizza, focaccia, desserts and all baked products.

NATURALLY GLUTEN-FREE product, therefore ideal also for this kind of preparation.

It guarantees superb results in all baking and bakery products; furthermore it gives the bread products an excellent natural aroma of bread.

Dehydrated, with calibrated granulometry, packaged in a protective atmosphere (nitrogen) to increase **healthiness**.

Method of use



Dry Yeast powder actively acts in the fermentation and leavening of all types of dough, we recommend the use of a **DOSE** of **1÷2%** on the amount of flour used.

ELIMINATES WASTE thanks to its **low dose** and easy preservation, it stabilizes and increases the quality characteristics of a bakery product, such as **CONSERVABILITY**, **TASTE**, **AROMA** and **FRESHNESS**.

Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: **Italian Breadmaking** ***Italian products***

Ingredients

Natural yeast (*Saccharomyces cerevisiae*), EMULSIFIER: SORBITAN MONOSTEARATE.

Directions

It **replaces** the fresh used brewer's yeast and guarantees greater fermentation stability prolonged over time.

Recommended doses

1÷2% of the amount of flour used

Storage

Storage temperature: The product is kept for **18 MONTHS** if kept in a cool and dry place and not exposed to direct sunlight. Temperatures not exceeding **25 ° C**.

T.M.C. / Shelf life

Rif.to: **date of packaging**
(Nitrogen Protective ATM - original packaging)

Lot

Process line /gg.
Alphanumeric code

(18 MONTHS)
from the production date if stored in its original sealed packaging and in a way
The product is packaged in ATM / N2.

6 digits: minimum storage term 1st
letter: year of production
4 digits: reference to the lot
2 letters: product type
4 last digits: production time

Durability

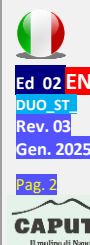
Once opened, the can can be kept closed with the lid in the **fridge** for 6 weeks.
It is recommended to always close the package after use.



SEMI-FINISHED TECHNICAL SHEETS

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Code EAN	Unit	(Can Weight) Net	U.C. 100g (0,22 Lb)	Code EAN: 8014601100016		SINGLE CAN	130x75x235 mm				
		(Package Weight)	U.C. 10 x 100g (2,2 Lb)	Code EAN: 8014601110015		CARDBOARD	N. 10 PECIES OF 100 G				
Type of packaging	A	B	C	D	E	F	G	H	I	L	M
	1x100 g	10	100 g	135 g	384	32	12		384 kg		1000x1200
	A: Tipologia confezionam. / Packing typology B: N° pezzi unità / Pieces packing unit C: Peso netto unità / Net weight packing unit D: Peso lordo unità / Gross weight packing unit E: Numero unità pallet / Nr units pallet			F: Numero unità piano / Nr units layer G: Numero piani / NR of layers H: Altezza bancali / Pallet height I: Peso netto pallet / Pallet net weight L: Peso lordo pallet / Pallet gross weight M: Tipologia pallet / Pallet typology							

RHEOLOGICAL PROPERTIES

LABORATORY CHEMICAL-RHEOLOGICAL (internal Lab)	Fermentative power ml CO ₂ Internal method > 1.100	Con un PROLUNGATO POTERE FERMANTIVO.	
		Analisi stabilità fermentativa	Il lievito Caputo garantisce elevata stabilità anche in lievitazioni prolungate nel tempo.

PRODUCT ANALYSIS

NUTRITIONAL CHARACTERISTICS – Reg.UE 1169/2011 (average values - reference 100 g. of finished product)						CHEMICAL -PHYSICAL CHARACTERISTICS	
Point Parameter		Value/Unit of Measurement (%)		Point Parameter		Value/Unit of Measurement (%)	
Proteins p/p		45		Food Fiber p/p		26	
Total Fat p/p di cui ac. grassi saturi di cui acidi grassi trans		6,5 2 0		Salt (Na x 2,5) (g.)		0,3	
Carbohydrates p/p di cui zuccheri		14 13					
						Electron Microscopy  Saccharomyces cerevisiae	
Total out of 100 g. of product		Kcal 347		Kjoule 1.452			

REQUIREMENTS

BIOLOGICAL CHARACTERISTICS - FILTH TEST	Biological value of the Filth test	Regular - STD	Parameters < Lower than the Legal limits
MICROBIOLOGICAL CHARACTERISTICS	Endogenous and exogenous microbre	High Quality	Parameters < Lower than the Legal limits
CHEMICAL-PHYSICAL CHARACTERISTICS	Normative reference values	High Quality	Parameters < Lower than the Legal limits
RESIDUES AND MICROPARTELS	Normative reference values	Absent	Parameters < Lower than the Legal limits

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value
Total microbial load (mesophilic)	UFC /g	< 1 x 10 ⁷
Coliform	UFC / g (MPN /g)	≤ 1000
Escherichia coli	UFC /g	< 100
Staphylococcus aureus c.p.	UFC / g (MPN /g)	≤ 10
Salmonella spp.	UFC / 25g (MPN /g)	Absent in 25 g
Listeria monocytogenes	UFC /g	Max 100

INGREDIENTS AND DERIVATIVES

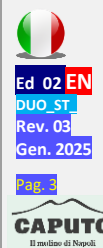
ORIGIN	mg / Kg %	PROTEIN	mg / Kg %	DERIVATIVES	mg / Kg %	DERIVATIVES	mg / Kg %
a - Bovine Origin a - Milk Origin	ABSENT	a - GMO Soy Protein a - GMO Corn Protein	ABSENT	a - Non-protein derivatives from GMO soy a - Non-protein derivatives from GMO corn	ABSENT	A -Other GMO ingredients	ABSENT



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DECLARATIONS OF SECURITY

FINISHED
PRODUCT

- The product is not dangerous and does not contain substances dangerous to health or the environment or substances which, although not classified as dangerous, are characterized by community occupational exposure limits such as to require the formulation of a safety data sheet.
- The product has not been subjected to ionizing radiation or contains raw materials that have been subjected to it.

DECLARATION OF HYGIENE, SAFETY AT WORK, ENVIRONMENT, ETHICS TECHNICAL DECLARATION

FINISHED
PRODUCT

- The company complies with all Italian and EU legislation (where applicable) regarding:
- Hygiene of food products (with particular reference to Legislative Decree 206/05 and Legislative Decree 193/07).
 - Health and safety in the workplace (with particular reference to Legislative Decree 81/08).
 - Environmental protection (with particular reference to Legislative Decree 152/06). - Privacy protection - with particular reference to the GDPR REGULATION (EU) 2016/679.
- The data shown corresponds to our best knowledge related to the issue date of the card.
- The recommendations given do not include our responsibility for the use of the product, as we have no control over the production of your finished product.

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens referred to in Annex 2 of EU Reg. N. 1169/2011 of the European Parliament and of the Council

⊕ **Mandatory declaration of Allergenic Ingredients**

- ⊙ **ALLERGENS** Reg. UE 1169/2011 - Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - Annex II
- Allergen evidence: ☐ yes ☒ NO Ente Absent means lower than the detection limits

Allergen	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing packing line	Not as an ingredient but on the same manufacturing site	Allergen	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing packing line	Not as an ingredient but on the same manufacturing site
☒ Cereals containing gluten and products (wheat flour)	☒ NO	☒ NO	☒ NO	☒ Nuts: almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan (Carya illinoensis (Wangenh.) K. Koch), Brazil nuts (Bertholletia excelsa), pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia ternifolia) and products thereof.	☒ NO	☒ NO	☒ NO
☒ Crustaceans and products thereof	☒ NO	☒ NO	☒ NO	☒ Celery and products thereof	☒ NO	☒ NO	☒ NO
☒ Eggs and egg products	☒ NO	☒ NO	☒ NO	☒ Mustard and products thereof	☒ NO	☒ NO	☒ NO
☒ Fish and products thereof	☒ NO	☒ NO	☒ NO	☒ Sesame seeds and products derived	☒ NO	☒ NO	☒ NO
☒ Peanuts and products thereof	☒ NO	☒ NO	☒ NO	☒ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂	☒ NO	☒ NO	☒ NO
☒ Soybeans and products thereof	☒ NO	☒ NO	☒ NO	☒ Lupin and products thereof	☒ NO	☒ NO	☒ NO
☒ Milk and milk products including lactose	☒ NO	☒ NO	☒ NO	☒ Molluscs and products thereof	☒ NO	☒ NO	☒ NO

Possible precautions have been reasonably implemented to prevent cross-contamination in the raw materials used and in the production process.

TECHNICAL AND SCIENTIFIC REFERENCE LEGISLATION

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REGULATION (EU) N. 1169/2011	25 October 2011 concerning the supply of food information to consumers, amending regulations (EC) n. 1924/2006 and (EC) no. 1925/2006 of the European Parliament and of the Council.
D.Lgs. 27-9-2007 n. 178	Corrective and supplementary provisions to the legislative decree 8 February 2006, n. 114, implementing Directive 2003/89 / EC, 2004/77 / EC and 2005/63 / EC, concerning the indication of ingredients contained in food products, as well as the implementation of Directive 2006/142 / EC. Implementation of directives 2003/89 / CE, 2004/77 / CE and 2005/63 / CE regarding the indication of the ingredients contained in food products.
Dir. 10-11-2003 n. 2003/89/CE	DIRECTIVE 2003/89 / EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 November 2003 amending Directive 2000/13 / EC as regards the indication of the ingredients contained in food products.
Origin of raw material	The product consists of raw materials of plant origin from EU / non-EU agriculture. Produced from raw materials declared to be free of genetically modified organisms.



PROCESS / PRODUCT CONTROLS - TEST REPORT / ANALYSIS ON M.P. / PROCESS FOOD / LOTTO P.F.

- TEST REPORT / ANALYSIS ON THE FINISHED PRODUCT _ HACCP Analysis _HA_PR_P_PR_P
- Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -
- Legislative Decree 193 - 6 November 2007 e ss.mm.ii.
- Regulation (EU) 2017/625 of the European Parliament and of the Council of 15 March 2017

