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PRODUCT SPECIFICATION COMPRESSED BAKER'S YEAST TM «REKORD» with RED LABEL



I-RODU CT DESCITIPTION:

Compressed baker's yeast TM ItREKORD» with RED LABEL is made of pure yeast strain «Saccharomyces cerevisiae» TU U 15.8-00383295-005:2005 (technical specification of Ukraine).

The yeast strain «Saccharomyces cerevisiae» used at LLC «NADEZHDA L» for yeast production is free of GMO mentioned in the Directive 200 l/l 8/CE 12 March 200 I, that replaced the Directive 90/220/CE.

Does not contain allergens mentioned in the Regulation 1169/2011 25 October 2011.

A PP L ICATTON:

- Compressed baker's yeast «REKORD» with RED LABEL are differ by the following characteristics:
- Highly active yeast
- Recommended for rapid production scheme
- These yeasts are providing optimal volume of the products during the baking
- Recommended for recipes containing sugar 0 7,0 %
- The product is not for direct consumption.

PH YSICAL & CH EM ICA L PA RAMETERS:

- Moisture at production day:	< 71 %	(dehumidification till fixed-mass at 105 °C)
- Nitrogen [% dry matter]:	7,0 * 8,0	(Kjeldahl method)
- P;O [% dry matter]:	2,0 - 3,0	(spectrophotometry)
- Activity, ml COz.	* 135	(Measuring gas production in the Risograph)
- Acidity at production day:	< 72	(acidity 100 g of yeast in tetms of acetic acid)
- Acidity at the end of expiration date:	< 400	(acidity 100 g of yeast in terms of acetic acid)
- Maltase activity:	< 46 minutes	

HEAVY MET	AL CONTENT	
- Lead:	<i kg<="" mg="" td=""><td>- Mercury: <0,02 mg/kg</td></i>	- Mercury: <0,02 mg/kg
- Cadmium:	<0,05 mg/kg	- Copper: 25 mg/kg
- Arsenic:	<1 mg/kg	- Zink: < 50 mg/kg

MICROBIOLO(.ICAL PA RA MET ERS:	
- Bacteria of Escherichia coli group (colifotrns):	absent in 0,01 g
- Mold	S 100 CFU/g
- Pathogenic microorganisms, including Salmonella	absent in 25 g

N UTR IT I()NA L VAL U E:

In 100 g of product: energy -355 kJ / 85 kcal; protein - 12,5 g; fat - 0,4 g (of which saturates - 0,1 g); carbohydrate - 8,3 g (of which sugars -3,7 g);

I*ACKAC IN G:

Net weight of the sale unit: 1 kg

Type of the primary packaging: packaging paper + transparent film

Type of the secondary packaging: Boxes are made of corrugated cardboard. Net weight: 10 kg.

SHE LF LIFE & STOILAG E CONDITIONS:

35 days from the date of the production with temperature $0^{\circ}C - +6^{\circ}C$.

Store the product in its original, closed packaging, in a place without access to sunlight.

EDITED BY; ..____ Quality systems manap•er Voloschenko D.



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