



PAK İHRACAT A.Ş.

Engin Pak İş Merkezi

Prof. Dr. Bülent Tarcan Cad. No: 5

Gayrettepe, Beşiktaş 34349 İstanbul, Türkiye

Tel: +90 (212) 274 07 51 Fax: +90 (212) 275 27 93

Ticaret Sicil No: 241963

Mersis No: 0-8250-0349-8200012

www.pakmaya.com

ISTANBUL, 16.03.2022

SRL IURICI
MOLDOVA CHIȘINĂU
STR BUIUCANI 3/53
MOLDOVA

QUALITY CERTIFICATE

Chemical Specifications

Fermentation Power : > 1550 ml CO₂ in 2 hrs

Moisture : < 6 %

Dry Matter : > 94 %

Crude Protein : 40 – 50 %

Nitrogen : 6.40 – 8.00 %

Rehydrating agent : 0.75 – 1.0 % (E-491)

Microbiological Specifications

Coliform : $\leq 1 \times 10^3$ cfu/g

E. coli : Negative in 1 g

Rope spores : < 210/g

WE HEREBY CERTIFY THAT THE GOODS ARE FIT FOR HUMAN CONSUMPTION.

REPUBLICA MOLDOVA
AGENȚIA NAȚIONALĂ
PENTRU SIGURANȚA ALIMENTELOR
Postul de inspecție la frontieră
LEUȘENI-ALBIȚA
INTRAREA permisă

24. 03 2022



Pak İhracat A.Ş.

pak
İHRACAT

Pakmaya

Instant Dry Yeast Yeast

Technical Data Sheet

Product description

Pakmaya instant dry baker's yeast (*Saccharomyces cerevisiae*) without ascorbic acid is vacuum packed in foils. Instant dry yeast is improved from active dry yeast which does not need any rehydration step prior to dough preparation. Just mixing with flour is enough. It is ideal for Bagels, Crackers, Croissants, Donuts, English Muffins, Flat Breads, Hearth Breads, Pan Breads and Pizza Crusts if there is sufficient oxidation in the dough.

Ingredients

Natural yeast (*Saccharomyces cerevisiae*), Sorbitan monostearate.

Chemical standards

Gassing power	min. 1550 ml CO₂/2 hrs	Internal method
Dry matter	min 94 %	AOAC 960.18
Moisture	max 6 %	AOAC 960.18
Protein	40 - 50 %	Kjeldahl method
Nitrogen	6.4 - 8.0 %	Kjeldahl method

Physical standards

Color	Light cream - Cream	Visual
--------------	----------------------------	--------

Microbiological standards

<i>Coliform bacteria</i>	≤ 1000 cfu/g	FDA BAM Ch.4
<i>E.coli</i>	< 10 cfu/g	FDA BAM Ch.4

Any queries, or requests to modify the specification must be raised in writing within 72 hours of receiving the Product Specification Sheet. Otherwise the product specification will be deemed to have been accepted by the customer.

G-DD-75-003-EN R5