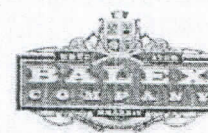


SPECIFICATION OF BAKER'S COMPRESSED
YEAST
(OPTIMA)

2022-01-24



1. PRODUCT DESCRIPTION

The bakery compressed yeast is a pure culture of yeast (*Saccharomyces cerevisiae*) cultivated into the diluted molasses's medium. Obtained biomass of yeast is rinsed and thickened in the separators, and then the excess moisture is removed using the vacuum filter. Passing through the extruder of molding machine, the yeast mass takes a block shape, then wrapped into the paper and polypropylene film. The wrapped blocks at the outlet are put into the carton boxes.

Composition: yeast's cell «*Saccharomyces cerevisiae*», water

Country of origin: Ukraine. Customs authorization No: UA 807/2016/0083.

2. QUALITY REQUIREMENTS

2.1. ORGANOLEPTICAL REQUIREMENTS

No	Features	Requirements for pressed yeast
1.	Colour	creamy
2.	Taste / Smell	typical of fresh yeast without foreign after-taste and smell
3.	Consistency	dense; yeast cube should be broken easily, but not smeared

2.2. PHYSICAL AND CHEMICAL REQUIREMENTS

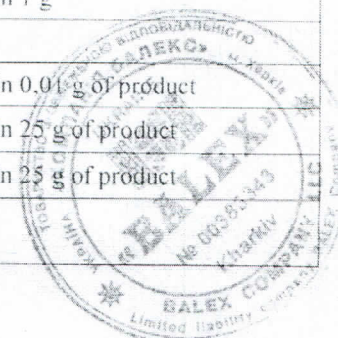
No	Features	Units	Requirements for pressed yeast
1.	Humidity	%	66-68
2.	Rising power expressed by dough rise in the mold up to 70 mm at 35°C, not more than	min	45
3.	Rising power expressed at 30°C after 120 min by Ankom method	ml CO ₂	1580-1620
4.	Thermo stability of yeast stored at the temperature of 35° C, not less than	h	60
5.	Content of mechanical pollutants	-	not acceptable
6.	Acidity of 100 g yeast in terms of acetic acid: - on manufacture day - on 35 th day of storage	mg	30-42 (acc.to DSTU 4812:2007) 96-240 (acc.to DSTU 4812:2007)

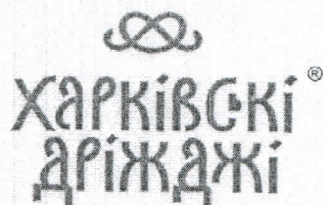
In accordance with the current legislation the product is **not liable** to analyses for additives, dying agents, allergens and/or cross contamination, as well as for Ionizing radiation analysis.

2.3. MICROBIOLOGIC REQUIREMENTS

No	Features	Units	Acceptable values
1.	Total plate count	cfu/g	<10 ⁶
2.	Wild yeast	cfu/g	<1-5x10 ²
3.	Moulds*	cfu/g	<10
4.	<i>S. aureus</i>	cfu/g	Not found out in 1 g
5.	<i>B. cereus</i> , <i>B. subtilis</i>	cfu/g	<10 ²
6.	Coliform bacteria (<i>E.Coli</i>)	cfu/g	Not found out in 0.01 g of product
7.	Pathogenic germs, including <i>Salmonella</i>	cfu/g	Not found out in 25 g of product
8.	<i>Listeria monocytogenes</i>	cfu/g	Not found out in 25 g of product

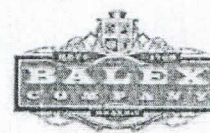
Note: *Mold fungi presence is permitted in quantity no more than 100 CFU per 1g





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2.4. SAFETY REQUIREMENTS

No	Features	Units	Acceptable values
1.	Heavy metals: Pb Cd Hg	mg/kg mg/kg mg/kg	<1,0 <0,1 <0,003
2.	Radionuclides: ¹³⁷ Cs ⁹⁰ Sr	Bq / kg Bq / kg	<150 <50
3.	GMO	-	Absent
4.	Allergens in accordance with the EU Regulation 1169/2011 (Annex 2)	-	Absent

3. NUTRITIONAL VALUE

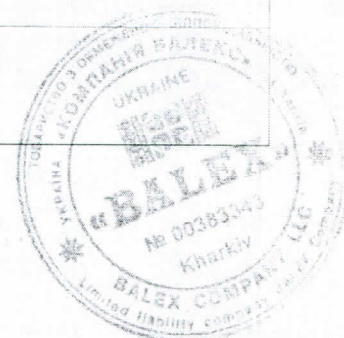
Nutritional value of 100g of yeast:

No	Features	Units	Value
1.	Protein	g	11,5
2.	Fat, including saturated fat	g g	0,6 0,11
3.	Carbohydrates, including sugar	g g	3,8 <0,5
4.	Vitamins B ₁ B ₂ PP	mg	0,65 0,72 11,5
5.	Salt	g	<0,1
6.	Fiber	g	<0,1
7.	Energy (caloric) value	kJ/ kcal	276,3 /66

NB In accordance with the EU Regulation 1169/2011 (Annex 5) yeast are exempted from the requirement of the mandatory nutrition declaration.

4. INDIVIDUAL AND COLLECTIVE PACKAGING

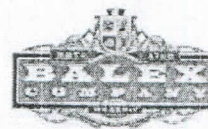
No	Type of packaging	Requirements for pressed yeast
1.	Individual packaging	Label paper covered with polypropylene film. Downward weight deviation not more than 15 g; upward deviation not specified.
2.	Collective packaging	Carton: 12 kg – 12*1000 g Pallet: 816 kg – 68 cartons*12kg





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5. TRANSPORTATION AND STORAGE

No	Requirements for compressed yeast	
1.	Storage conditions	<p>The storage areas should be clean, dry, cold and ventilated; the recommended temperature in the storage room is between 0...+7°C; it is not acceptable to put the cartons with yeast on ice and expose to the direct sun or atmospheric falls; the vicinity of the following items is also not acceptable:</p> <ul style="list-style-type: none">- easily spoiled like meat, fish, fruit and vegetables;- emitting smells like ammonia, gasoline, paraffin. <p><i>NB</i> In case the yeast is frozen (t° less than -2°C), it is recommended to keep it at $t^{\circ}=+4...+7^{\circ}\text{C}$ until defrosted. It is allowed to freeze/defrost yeast for one time only.</p>
2.	Transportation conditions	Yeast must be transported in refrigerators, which ensure the maintenance of the temperature from -3 to +4°C (in order to get the temperature in yeast 0...+4°C)
3.	Way of storage	Put cartons with yeast on shelves or palettes; among the cartons free space should be left enabling air circulation. It is not acceptable to put cartons with yeast on the floor and wind it using any kind of films.
4.	Shelf-life	35 days

6. MARKING

The individual packaging of yeast includes the following information:

- producer's name and address: LLC "BALEX Company", Moskovskiy Ave., 135-A 61001 Kharkiv UKRAINE

Tel. / Fax: +38 (057) 732 51 35, www.yeast.com.ua, e-mail hdz@yeast.com.ua

- product name - bakery yeast, composition
- nominal net weight
- storage conditions
- best before date
- batch number
- nutritional value

Issued by
Chief of Production Laboratory



Olga Chornoknyzhna