

Date of issue: 02 / 06 / 2022	PRODUCT SPECIFICATION COMPRESSED BAKER'S YEAST TM «REKORD» in ORANGE PACKAGING	 LESAFFRE
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PRODUCT DESCRIPTION:		
<p>Compressed baker's yeast TM «REKORD» in ORANGE PACKAGING 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 2001/18/CE 12 March 2001, that replaced the Directive 90/220/CE. Does not contain allergens mentioned in the Regulation 1169/2011 25 October 2011.</p>		
APPLICATION:		
<ul style="list-style-type: none"> • This is a special osmotolerant (osmo-resistant) yeast dedicated for the production of bakery products with a sugar content more than 10% by flour weight (sweet dough, easter cakes, panettone, yeast laminated dough etc.); • Provide stable metabolism of the yeast cell in an environment with a high amount of sugar; • Recommended for the technology of deep freezing of semi-finished products, as they have a larger amount of reserve sugars, because of which their shell is stronger and less damaged by ice crystals during freezing and defrosting; • Yeast has high fermentation activity for recipes with high amount of sugar. <p><i>The product is not for direct consumption.</i></p>		
PHYSICAL & CHEMICAL PARAMETERS:		
- Moisture at production day:	< 73 %	(dehumidification till fixed-mass at 105 °C)
- Nitrogen [% dry matter]:	6,2 ÷ 8,0	(Kjeldahl method)
- P ₂ O ₅ [% dry matter]:	2,0 ÷ 2,8	(spectrophotometry)
- Acidity at production day:	< 72	(acidity 100 g of yeast in terms of acetic acid)
- Acidity at the end of expiration date:	< 400	(acidity 100 g of yeast in terms of acetic acid)
- Activity, ml CO ₂ :	≥ 95	(Measuring gas production in the Risograph in dough with a sugar content of 20%)
HEAVY METAL CONTENT:		
- Lead:	< 1 mg/kg	- Mercury: < 0,02 mg/kg
- Cadmium:	< 0,05 mg/kg	- Copper: < 25 mg/kg
- Arsenic:	< 1 mg/kg	- Zink: < 50 mg/kg
MICROBIOLOGICAL PARAMETERS:		
- Bacteria of Escherichia coli group (coliforms):		absent in 0,01 g
- Mold		≤ 100 CFU/g
- Pathogenic microorganisms, including <i>Salmonella</i>		absent in 25 g
NUTRITIONAL VALUE:		
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), salt – 0,05 g; fibre – 8,5 g.		
PACKAGING:		
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.		
SHELF LIFE & STORAGE CONDITIONS:		
35 days from the date of the production with temperature 0°C ÷ +6 °C. Store the product in its original, closed packaging, in a place without access to sunlight.		

EDITED BY:
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**ЛАБОРАТОРІЯ
 ТОВ «НАДЕЖДА Л»**