

	PE "Trade House"Golden Mile"	No B3H-C-00004-01
	Quality assurance department Specification	Put in place: 01/03/2023 View date: 01/03/2026
	Bakery compressed yeast "Optima"	page: 1 of 2

Bakery compressed yeast "Optima"
TY Y 15.8-00383343-003-2001

13.6-4038343-003-2001

1 DESCRIPTION		
Bakery compressed yeast "Optima" is a technically pure culture of yeast <i>Saccharomyces cerevisiae</i> (osmotolerant strain (Country of origin - Ukraine).		
2 INGREDIENTS		
yeast (<i>Saccharomyces cerevisiae</i>)		
3 ORGANOLEPTIC PARAMETERS		
Name of parameter	Requirements	
Color	Equable, from grayish to dark beige	
Smell	Bland, characteristic of yeast, without the smell of mold and other extraneous odors	
Taste	Characteristic of yeast, without extraneous aftertaste	
Consistence	Dense Yeast should break and not smear	
4 PHYSICAL AND CHEMICAL PARAMETERS		
Name of parameter	Requirements according to RD	Actual values
Humidity on the day of manufacture, % no more	69	66,5-67,0
Rising power, min, no more	45	31-35
Gas formation, ml of CO2 in 2 hours standard dough //	-	1350-1450
sweet dough (15% sugar)	-	1530-1650
Acidity of 100 g of yeast in terms of acetic acid, ml, no more:		
- on the day of formation	90	30-36
- on the last day of the expiration date	240	120-132
Resistance at a temperature of 35 C, hour, no less	60	60
5 SAFETY PARAMETERS		
Toxic elements, mg/kg, no more		
Lead	1,0	Periodicity of control one time in six months
Cadmium	0,1	
Mercury	0,003	
Radionuclides, Bq/kg, no more		
Strontium-90	50	Periodicity of control one time in six months.
Cesium-137	150	
Microbiological parameters amount of product, the content of which is not allowed, g:		
Bacteria of the group of coliforms (coliforms)	0,01	Periodicity of control 1 time per quarter
Pathogenic microorganisms, including bacteria of the genus <i>Salmonella</i>	25	
Mold CFU in 1 g of product, no more	1x10 ²	
GMO		
Not allowed		Periodicity of control one time in one year
6. NUTRITIONAL (NUTRITIONAL) AND ENERGY VALUE OF 100 g*		
Proteins-11,5 g, fats – 0,6 g, carbohydrates – 3,8 g, saturated fats – 0.11 g, sugar < 0.5 g Energy value (calorie) – 276.3 kJ (66 kcal).		



	PE "Trade House"Golden Mile"	№ ВЗЯ-С-00004-01
	Quality assurance department Specification	Put in place: 01/03/2025 View date: 01/03/2026
	Bakery compressed yeast "Optima"	page. 1 of 2

The product does not contain allergens (according to Appendix 1 to law No. 2639-VIII), dyes, metallomagnetic impurities

7. MARKING

Each unit of consumer packaging on a paper label must contain the following information:

- general name of the product: Bakery compressed yeast "Optima"
- ingredients: yeast (*Saccharomyces cerevisiae*);
- information on the absence of GMOs: "Does not contain GMOs";
- net mass on the day of manufacture: "Net mass on the day of manufacture at 69% humidity - 1 kg (kg)";
- batch number and "Best before" date;
- storage conditions: "Store at temperatures from 0 °C to +7 °C";
- the name of the manufacturer, its location, the address of the production facilities:
"Manufacturer, address of production facilities (facility): PE "Trade House Golden Mile", ave. Heroiv Kharkova, 135-A, Kharkiv, 61001, Ukraine. Phone/fax +38 (057) 732 51 35, +38 (099) 675 43 23. E-mail: export@yeast.com.ua, www.yeast.com.ua;
- bar code;

- designation of the regulatory document according to which the product is manufactured.

Transport marking is carried out in accordance with the requirements of ГОСТ 14192 with the application of manipulation signs "Following of the temperature interval", "Protect from sunlight", "Protect from moisture", "Perishable goods", "Stacking limited" and printing information on each packaging unit and/or by sticking a label (sticker) with the following information:

- the name of the manufacturer, its address, telephone number and address of production facilities, mark for goods and services (if available);
- the full name of the product (common and proper);
- the expiration date "Best before" or the date of manufacture and expiration date;
- net weight of the transport packaging, kg (kg);
- the number of packaging units and the net weight of the packaging unit, (pieces, kg (g))
- production batch numbers;
- storage conditions;
- bar code;
- designation of the regulatory document according to which the product is manufactured.

* Yeast is included in the "List of food products that are not subject to the requirement to indicate mandatory information on nutritional value" (paragraph 16 of Appendix No. 4 to the Law of Ukraine "On Information for Consumers on Food Products" No. 2639-VIII of 06.12.2018.)

8. PACKAGING, TRANSPORTATION, STORAGE

Packaging: bars of yeast with a nominal weight of 1 kg are wrapped in a paper label and polypropylene film. Transport packaging is carried out in a box made of corrugated cardboard, the nominal weight of which is 12 kg.

Requirements for transporting yeast:

- Yeast should be transported in auto-refrigerators at a temperature of -2 ... +4 °C .
- Transportation of yeast by isothermal transport without forced cooling is allowed only for short distances (up to 200 km) after preliminary cooling of the products to a temperature of 0... +4 °C.
- In case of freezing of yeast during transportation, before use, the frozen yeast must be left for several hours at a temperature of +4...+6 °C, during which time it will gradually thaw. The quality of yeast does not deteriorate during single freezing.
- During loading and unloading of transport, it is forbidden to leave pallets with yeast without cooling (in the open air) for more than 10...15 minutes and to expose them to the sun or atmospheric precipitation..

Requirements for storage and storage of yeast:

- The storage of yeast must meet the requirements of sanitary legislation on the storage of food products .
- Yeast is stored in well-ventilated warehouses at a temperature of 0...+7 °C.
- Yeast boxes should be stacked loosely on racks or pallets to ensure ventilation of the yeast and prevent it from self-heating during storage (storage and packaging by the manufacturer is recommended)
- The distance to the walls of the warehouse and between the pallets should be at least 15...20 cm. The location of the pallets with yeast in the refrigerating chamber should ensure unobstructed air circulation for effective cooling.

Head of the quality assurance department



Olena Shtogrin