

Date of issue: 02 / 06 / 2022	<b>PRODUCT SPECIFICATION COMPRESSED BAKER'S YEAST TM «REKORD» in ORANGE PACKAGING</b>	 <b>LESAFFRE</b>
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<b>PRODUCT DESCRIPTION:</b>		
<p><b>Compressed baker's yeast TM «REKORD» in ORANGE PACKAGING</b> 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>		
<b>APPLICATION:</b>		
<ul style="list-style-type: none"> <li>• 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.);</li> <li>• Provide stable metabolism of the yeast cell in an environment with a high amount of sugar;</li> <li>• 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;</li> <li>• Yeast has high fermentation activity for recipes with high amount of sugar.</li> </ul> <p><i>The product is not for direct consumption.</i></p>		
<b>PHYSICAL &amp; CHEMICAL PARAMETERS:</b>		
- Moisture at production day:	< 73 %	(dehumidification till fixed-mass at 105 °C)
- Nitrogen [% dry matter]:	6,2 ÷ 8,0	(Kjeldahl method)
- P <sub>2</sub> O <sub>5</sub> [% 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 <sub>2</sub> :	≥ 95	(Measuring gas production in the Risograph in dough with a sugar content of 20%)
<b>HEAVY METAL CONTENT:</b>		
- 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
<b>MICROBIOLOGICAL PARAMETERS:</b>		
- 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
<b>NUTRITIONAL VALUE:</b>		
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.		
<b>PACKAGING:</b>		
Net weight of the sale unit: <b>1 kg</b>		
Type of the primary packaging: packaging paper + transparent film		
Type of the secondary packaging: Boxes are made of corrugated cardboard.		
Net weight: 10 kg.		
<b>SHELF LIFE &amp; STORAGE CONDITIONS:</b>		
<b>35 days</b> 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»**