	СУБХП Specification of the finished product			СТП-01.01-07 eng
	SPECIFICATION	PRODUCT YEAST	DATE 26/09/22	

Product Name	<i>Pressed baker's yeast "Effect+15%"</i>	1,0 kg (12 x 1,0 kg)
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Supplier information	Company:	PrJSC "ENZYM COMPANY"
	Address:	Lychakivska str., 232, L'viv, 79014
	Country:	Ukraine
	Phone:	+38 (032) 2989835
	Fax:	+38 (032) 2989843
	E-mail:	enzym@enzym.com.ua
	Website:	www.enzym.com.ua

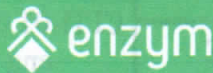
Ingredient list	<i>Yeast Saccharomyces cerevisiae</i>
Yeast type	<i>Premium</i>
Consumption package	<i>label paper and polyethylene film</i>
Transport package	<i>corrugated boxes</i>
Shelf life	<i>packed for 40 days from date of manufacture</i>
Storage	<i>at a temperature from 0°C to + 10°C</i>
Additional requirements	<i>do not store together with toxic substances and products with pungent smell</i>
Purpose	<i>bread and bakery product production</i>

Nutrient value of 100g	<i>carbohydrates, g</i>	11,9
	<i>sugar, g</i>	4,8
	<i>fat, g</i>	0,3
	<i>saturated fat, g</i>	0,03
	<i>protein, g</i>	11,5
	<i>dietary fibre, g</i>	0,0
	<i>sodium chloride (NaCl), %</i>	0,02
Energy value of 100 g	483,6 kJ	
Calories of 100 g	115,5 kcal	

GMO status	Yeast do not contain genetically modified organisms and manufactured without the use of genetic engineering methods
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Allergens	We certify, that during the yeast production, there are not used raw materials that cause allergy or intolerance (in accordance with Regulation (EU) No. 1169/2011)
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				<p>The product is manufactured in conditions that meet the requirements of ISO 22000, FSSC 22000, Kosher and Halal certification</p>
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СУБХП Specification of the finished product

SPECIFICATION

PRODUCT
YEASTDATE
26/09/22СГП-01.01-07
eng

Product Name

Pressed baker's yeast "Effect+15%"

1,0 kg
(12 x 1,0 kg)

Organoleptics	Consistence	Dense, yeast should be easy to break and not smear
	Colour	Uniform grayish yellowish on the surface bars should not be dark spots
	Smell and taste	Unleavened, characteristic of yeast
Physical and chemical parameters	Moisture (production day)	< 72,0 %
	Rising power	< 40,0 min
	Acidity, as acetic acid, of 100 g of yeast on the production day	< 96,0 mg
	Acidity, as acetic acid, of 100 g of yeast after 40 days storage period at a temperature 0°C to +10°C	< 280,0 mg
	Stability of yeast (testing temperature 35°C)	> 60,0 hours
Microbiological parameters	Mould	< 50CFU/1 g
	Coliforms	<1000 CFU/1g
	Salmonella	CFU/25g not allowed
	Listeria monocytogenes	<100 CFU/1g
Toxic elements	Lead, mg/kg	< 5,00
	Arsenic, mg/kg	< 2,00
	Cadmium, mg/kg	< 1,00
	Mercury, mg/kg	< 0,1
	Copper, mg/kg	< 15,0
Radionuclides	Zinc, mg/kg	< 150,0
	Cs-137 (cesium-137), Bq/kg	< 150
	Sr-90 (strontium-90), Bq/kg	< 50

Deputy of Quality Assurance Director

Halyna Doplatiuk

