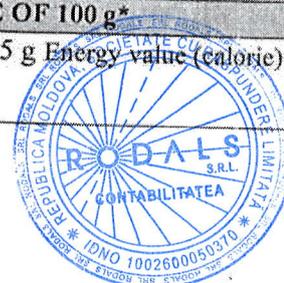


 ЗОЛОТА МІЛЯ ТЕРГОВІНІ СІМ	PE "Trade House"Golden Mile"	№ ВЗЯ-С-00004-01
	Quality assurance department Specification	Put in place: 01/03/2025 View date: 01/03/2026
	Bakery compressed yeast "Optima"	page. 1 of 2

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

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 CO ₂ in 2 hours standard dough // sweet dough (15% sugar)	- -	1350-1450 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
Bakery compressed yeast "Optima"

Put in place: 01/03/2025

View date: 01/03/2026

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.

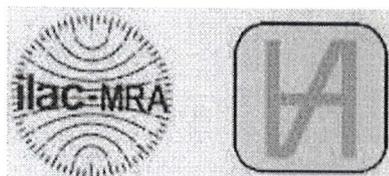
Head of the quality assurance department



Olena Shtogrin

Control and testing laboratory
of food and agricultural products
Kharkiv Regional Consumer Union

accredited by the National accreditation agency of Ukraine for competence
in accordance with the requirements of ДСТУ EN ISO/IES 17025:2019
accreditation certificate No. 20494 valid until November 04, 2028
61100, Kharkiv-100, str. Tankopia, 18-A, e-mail: kil_kharkov@i.ua



APPROVE:
Director of CTL:

_____ O.M. Gervazyuk

20494
Testing

TEST PROTOCOL № 8

From January 21, 2025

Test object:

- sample № 26 Combined sample:
- Bakery compressed yeast «Optima Plus»
- Bakery compressed yeast «Extra»
- Bakery compressed yeast «Distillers yeast»
- Bakery compressed yeast «Fermico»
- Bakery compressed yeast «Optima»
- Bakery compressed yeast «Optima» «Zdoba»
- Bakery compressed yeast

Condition of received sample(s): satisfactory and suitable for testing

Manufacturing company (applicant): PE "Golden Mile Trading House", Kharkiv
name, city, country

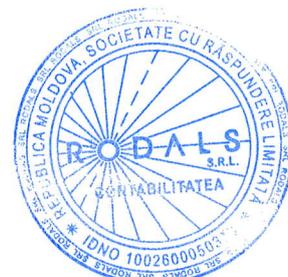
Act of selection of sample(s): 13.01.2025. The commission consists of: Leading specialist of the quality assurance department Grebenyukova Y.O., in the presence of Quality specialist Hrybova S.P.

date, by whom

Purpose of the test: to determine microbiological parameters of quality

Date of receiving the sample: 15.01.2025.

Date of receiving the sample: 15.01 – 21.01.2025.



Test results: sample №26

Bakery compressed yeast «Optima Plus»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Extra»

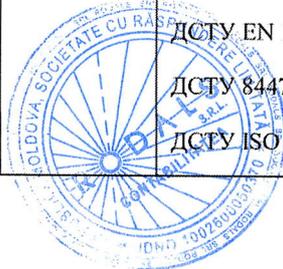
Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Distillers yeast»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Fermico»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds



Bakery compressed yeast «Optima»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast «Optima» «Zdoba»

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

Bakery compressed yeast

Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
	RD	fact			
Microbiological indicators: Escherichia coli bacteria, in 0.01 g of product	Not allow.	Not detected		ГОСТ 30518-97	Corresponds
Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 ²	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

The test results relate to samples №26 that were tested and selected according to the act of selection № 8 from 13.01.2025.

Full or partial reprinting of the protocol is prohibited without the permission of CTL of KRCU.

Conclusion: test sample № 26

Bakery compressed yeast «Optima Plus»

Bakery compressed yeast «Extra»

Bakery compressed yeast «Distillers yeast»

Bakery compressed yeast «Fermico»

Bakery compressed yeast «Optima»

Bakery compressed yeast «Optima» «Zdoba»

Bakery compressed yeast

meet the requirements according to the tested indicators TYU 15.8-00383343-003:2001.

The decision-making rule is applied according to ФCY-7.8/01.02.

Leading chemical engineer

L. V. Podolyaka

Performers:

Leading chemical engineer

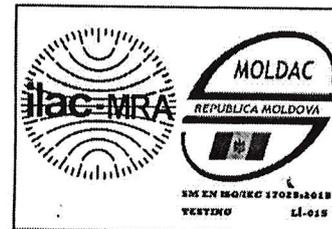
L.V. Podolyaka



I.P. „Centrul Național Sănătatea Animalelor, Plantelor și Siguranța Alimentelor”

Laborator testare produse alcoolice

MD-2019, str. Grenoble, 128 lit „U”, or. Codru, mun. Chișinău, Republica Moldova
Tel.: (022) 28 59 59, 79 27 45; e-mail: ltpa@cnsapsa.ansa.gov.md



RAPORT DE ÎNCERCĂRI

nr. 1369DA din 10.10.2025

- 1 **Obiectul încercat** (identificare, descriere) *Mostra nr. 1369DA. Drojdie proaspătă presată pentru panificație "Optima"*
- 2 **Solicitant** *S.R.L. „RODALS”
Republica Moldova, mun. Chișinău, str. Uzinelor, 19*
- 3 **Informație furnizată de solicitant** *Producător – ZOLOTAIA MILEA, Ucraina,
Importator - S.R.L. „RODALS”,
Republica Moldova, mun. Chișinău, str. Uzinelor, 19
Data fabricării - 30.09.2025; termenul de valabilitate – 35 zile.*
- 4 **Eșantionarea** *De către solicitant. Cererea depusă nr. 0676DA din 07.02.2025*
- 5 **Cantitatea de mostră** *1,0 kg*
6. **Data primirii mostrei LÎ** *07.10.2025*
- 7 **Scopul încercărilor** *Coresponderea cerințelor: NFRP-2000 din 27.02.2001.*
- 8 **Data începerii încercărilor** *08.10.2025*
9. **Data finisării încercărilor** *10.10.2025*

REZULTATELE ÎNCERCĂRILOR

Indice	UM	Metoda de încercare	Valoarea de referință	Rezultatul obținut*
Ceziu-137	Bq/kg	SM GOST R 54016:2013	max. 160	< 5
Stronțiu-90	Bq/kg	SM GOST R 54017:2013	max. 100	< 11
Fracția masică de umiditate**	%	GOST 171-2015 p.8.4	-	66,6

* Rezultatele încercărilor cu semnul „<” reprezintă valorile situate sub limita de cuantificare a metodei.

** Laboratorul nu este acreditat pentru testările indicate.

Responsabil de emiterea RÎ

Adriana COJOCARU

Șef Laborator de încercări

Zoia BOICO



Rezultatele încercărilor se referă numai la mostra investigată.
Prezentul raport de încercări nu poate fi complet sau parțial reprodus fără acordul laboratorului de încercări



Удостоверение качества №.11/ Э

"09"Январь" 2026 г

Наименование продук Дрожжи хлебопекарные прессованные

Покупатель

Rodals, г.Кишинёв, ул. Вадул Луй Водэ 62, блок 2, офис 3, Республика Молдова

Производитель

ЧП "Торговый дом"Золотая миля" пр. Героев Харькова, 135-а, Харьков, 61001, Украина

Номер партии	Дата производства	Масса отгруженных дрожжей, кг	Вид расфасовки, кг	Вид дрожжей	Данные анализа в день изготовления			Органолептические показатели		
					Подъемная сила, мин	Кислотность 100 г дрожжей в пересчете на уксусную кислоту, мл	Влажность, %	Вкус, запах	Консистенция	Цвет
576 1	09.01.2026	1632	1,0	"Оптима"	37	30	65,2	Свойственный дрожжам, без посторонних	Плотная	Светлый
4 1	09.01.2026	8160	1,0	"Экстра"	29	30	66,6	Свойственный дрожжам, без посторонних	Плотная	Светлый

Оптимальная температура хранения дрожжей 0...+4 °С, максимальная +7 °С.

Срок годности дрожжей – 35 суток.

Показатели качества дрожжей отвечают требованиям ТУ У 15.8-00383343-003-2001.

По показателям безопасности дрожжи соответствуют требованиям ГН 6.6.1.1-130-2006

Продукт не содержит ГМО, протокол испытаний № 758 /Д ;761 /Д от 24.03.2025



Инженер-лаборант



Людмила І.В.

