



PE "Trade House"Golden Mile"

№ B3H-C-00003-01

Quality assurance department  
Specification  
Bakery compressed yeast "Extra" 15 kg

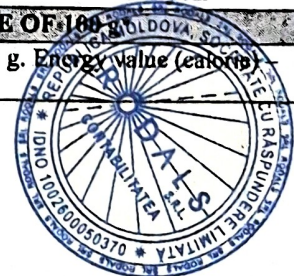
Put in place: 01/03/2025

View date: 01/03/2026

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**Bakery compressed yeast "Extra" 15 kg  
TY Y 15.8-00383343-003-2001**

1 DESCRIPTION		
Pressed baker's yeast "Extra" is a technically pure culture of <i>Saccharomyces cerevisiae</i> yeast (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	Yeast packaged in bags should have a brittle consistency	
4 PHYSICAL AND CHEMICAL PARAMETERS		
Name of parameter	Requirements according to RD	Actual values
Humidity on the day of manufacture, % no more	73	67,0-68,0
Rising power, min, no more	45	30-33
Gas formation, ml of CO <sub>2</sub> in 2 hours standard dough	-	1650-1750
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 <sup>2</sup>	
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).		





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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 "Extra",
- 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 73% humidity - 15 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](http://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:** Yeast is packaged in polypropylene bags - 15 kg. Permissible deviations in terms of net weight are no more than 150 g. There is no limit to the deviation in the direction of increasing the net weight from the set amount.

**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.

- Bags with yeast should be stacked on racks or pallets. In order to prevent them from self-heating during storage, it is not recommended to stack more than the manufacturer's (540 kg) on the pallet.

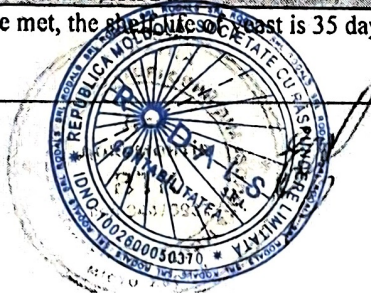
-The distance to the walls of the warehouse and between the pallets should be at least 15...20 cm. The location of the pallets with yeast in the refrigerating chamber should ensure unobstructed air circulation for effective cooling.

### 9. GUARANTEE EXPIRY PERIOD

Due to that the requirements for transportation and storage are met, the shelf life of yeast is 35 days from the date of manufacture.

Head of the quality assurance department

Olena Shtogrin





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			
<b>Microbiological indicators:</b> 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 <sup>2</sup>	<10		ДСТУ 8447:2015	Corresponds
Listeria monocytogenes in 25 g	Not allow.	Not detected		ДСТУ ISO 11290-1:2003	Corresponds

**Bakery compressed yeast «Extra»**

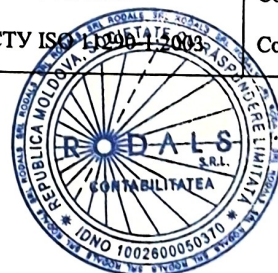
Name of the indicator, units of measurement	Indicator value		Uncertainty /error of the method (P=0,95%)	RD for test methods	Compliance notes
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Pathogenic microorganisms, including bacteria of the genus Salmonella, in 25 g of product	Not allow.	Not detected		ДСТУ EN 12824:2004	Corresponds
Mold mushrooms, CFU in 1 g, no more	1*10 <sup>2</sup>	<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			
<b>Microbiological indicators:</b> 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 <sup>2</sup>	<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			
<b>Microbiological indicators:</b> 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 <sup>2</sup>	<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 <sup>2</sup>	<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 <sup>2</sup>	<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 <sup>2</sup>	<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.  
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**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 TYY 15.8-00383343-003:2001.

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

**Leading chemical engineer**

L. V. Podolyaka

**Performers:**

Leading chemical engineer

L.V. Podolyaka

