

	Specification of the finished product			CPII-01.01-05 eng
	SPECIFICATION	PRODUCT YEAST	DATA 01/04/21	

Product Name	<i>Pressed baker's yeast "Extra"</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>	11,1
	<i>sugar, g</i>	4,6
	<i>fat, g</i>	0,27
	<i>saturated fat, g</i>	0,03
	<i>protein, g</i>	12,5
	<i>dietary fibre, g</i>	0,0
	<i>sodium chloride (NaCl), %</i>	0,02
Energy value of 100g	489,9 kJ	
Calories of 100g	117 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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				The product is manufactured in conditions that meet the requirements of ISO 22000, FSSC 22000, Kosher- and Halal certification
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Organoleptics	<i>Consistence</i>	Dense, yeast should be easy to break and not smear
	<i>Colour</i>	Uniform grayish yellowish on the surface bars should not be dark spots
	<i>Smell and taste</i>	Unleavened, characteristic of yeast
Physical and chemical parameters	<i>Moisture (production day)</i>	< 72.0 %
	<i>Rising power</i>	< 40.0 min
	<i>Acidity, as acetic acid, of 100 g of yeast on the production day</i>	< 96,0 mg
	<i>Acidity, as acetic acid, of 100 g of yeast after 40 days storage period at a temperature 0°C to +10°C</i>	< 280,0 mg
	<i>Stability of yeast (testing temperature 35°C)</i>	> 60.0 hours

Microbiological parameters	<i>Mould</i>	< 50 CFU/1 g
	<i>Coliforms</i>	<1000 CFU/1g
	<i>Salmonella</i>	CFU/25g not allowed
	<i>Listeria monocytogenes</i>	<100 CFU/1g

Toxic elements	<i>Lead, mg/kg</i>	< 5,00
	<i>Arsenic, mg/kg</i>	< 2,00
	<i>Cadmium, mg/kg</i>	< 1,00
	<i>Mercury, mg/kg</i>	< 0,1
	<i>Copper, mg/kg</i>	< 15,0
	<i>Zinc, mg/kg</i>	< 150,0

Radionuclides	<i>Cs-137 (cesium-137), Bq/kg</i>	< 150
	<i>Sr-90 (strontium-90), Bq/kg</i>	< 50

Deputy of Quality Assurance Director
Halyna Doplatiuk

