
	SPECIFICATION OF BAKER'S COMPRESSED YEAST "EXTRA"	2023-12-13
		

## 1. PRODUCT DESCRIPTION

The bakery compressed yeast is a pure culture of yeast (*Saccharomyces cerevisiae*) cultivated into the diluted molasses' medium. The obtained biomass of yeast is rinsed and thickened in the separators, and then the excess moisture is removed using the vacuum filter. Passing through the extruder of molding machine, the yeast mass takes a block shape, then wrapped into the paper and polypropylene film. In the end the wrapped blocks are putted into the carton boxes.

Composition: yeast's cell «*Saccharomyces cerevisiae*», water

Country of origin: Ukraine. Customs authorization No: UA 807/2016/0083.

## 2. QUALITY REQUIREMENTS

### 2.1. ORGANOLEPTICAL REQUIREMENTS

No	Indicators	Requirements for compressed yeast
1.	Colour	creamy
2.	Taste / Smell	typical for fresh yeast without extraneous taste and smell
3.	Consistency	dense; yeast cube should be broken easily, but not smeared

### 2.2. PHYSICAL AND CHEMICAL REQUIREMENTS

No	Indicators	Units	Requirements for compressed yeast
1.	Humidity, no more than	%	67,0 - 68,0
2.	Rising power expressed by dough rise in the mold up to 70 mm at 35°C, not more than	min	30-33
3.	Rising power expressed at 30°C after 120 min by Ankom method	ml CO <sub>2</sub>	Standard dough: 1650 - 1780
4.	Thermo stability of yeast stored at the temperature of 35° C, not less than	h	60
5.	Content of mechanical pollutants	-	not acceptable
6.	Acidity of 100 g yeast in terms of acetic acid, no more than: <ul style="list-style-type: none"> <li>- on manufacture day</li> <li>- on 35<sup>th</sup> day of storage</li> </ul>	mg	30-36 (acc.to DSTU 4812:2007) 120-132 (acc.to DSTU 4812:2007)



In accordance with the current legislation the product is **not liable** to analyses for additives, dying agents, allergens and/or cross contamination, as well as for Ionizing radiation analysis.

### 2.3. MICROBIOLOGIC REQUIREMENTS

No	Indicators	Units	Acceptable values
1.	Coliform bacteria ( <i>E.Coli</i> )	cfu/g	Not found out in 0,01 g of product
2.	Pathogenic germs, including <i>Salmonella</i>	cfu/g	Not found out in 25 g of product
3.	<i>Listeria monocytogenes</i>	cfu/g	Not found out in 25 g of product

Note: \*Mold fungi presence is permitted in quantity no more than 100 CFU per 1g



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	- on manufacture day		30-36 (acc.to DSTU 4812:2007)
	- on 35 <sup>th</sup> day of storage		120-132 (acc.to DSTU 4812:2007)



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#### 2.4. SAFETY REQUIREMENTS

No	Indicators	Units	Acceptable values
1.	<u>Heavy metals:</u> Pb Cd Hg	mg/kg mg/kg mg/kg	<1,0 <0,1 <0,003
2.	<u>Radionuclides:</u> <sup>137</sup> Cs <sup>90</sup> Sr	Bq / kg Bq / kg	<150 <50
3.	GMO	-	Absent
4.	Allergens in accordance with the EU Regulation 1169/2011 (Annex 2)	-	Absent

#### 3. NUTRITIONAL VALUE

Nutritional value of 100g of yeast:

No	Indicators	Units	Value
1.	Protein	g	11,5
2.	Fat, including saturated fat	g g	0,6 0,11
3.	Carbohydrates, including sugar	g g	3,8 <0,5
4.	Vitamins B <sub>1</sub> B <sub>2</sub> PP	mg	0,65 0,72 11,5
5.	Salt	g	<0,1
6.	Fiber	g	<0,1
7.	Energy (caloric) value	kJ/ kcal	276,3 /66

*NB* In accordance with the EU Regulation 1169/2011 (Annex 5) yeast are exempted from the requirement of the mandatory nutrition declaration.

#### 4. INDIVIDUAL AND COLLECTIVE PACKAGING

No	Type of packaging	Requirements for compressed yeast
1.	Individual packaging	Label paper covered by polypropylene film. Downward weight deviation not more than 15 g; upward deviation not specified.
2.	Collective packaging	Carton: 12 kg – 12*1000 g Pallet: 816 kg – 68 cartons*12kg

