

Revision: 1.0

Product: Instant Yeast – Red Label

Brand: SAF

Date: 11/27/16

### Product Description

SAF Instant® Yeast – Red Label is a baker's dry yeast (*Saccharomyces cerevisiae*) vacuum-packed in foil pouches. Instant yeast derives its name from its ability to rapidly rehydrate in water or when added directly into a dough. Specifically formulated for: Bagels, Crackers, Croissants, Donuts, English Muffins, Flat Breads, Hearth Breads, Pan Breads, Pizza Crusts Although its functional properties are improved over active dry yeast, it falls under that Standard of Identity.

### Regulatory

All materials shall be of edible grade, clean, sound, wholesome and free from extraneous matter. Product shall be prepared following Good Manufacturing Practices and shall comply with the Federal Food, Drug, and Cosmetic Act of 1938, as amended and with regulations issued pursuant to this act.

### Ingredient Statement

Yeast, sorbitan monostearate, ascorbic acid

### Manufacturing Process

Fermentation, separation, filtration, drying and packaging

### Substrate

Cane molasses

### Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Case UPC	Inner Package UPC
15909	20 lb.	20 – 1 lb. foil packs per carton	1 00 17929 15909 9	0 17929 15909 2
31105	10 Kg.	1 -10 Kg foil pack per carton	0 17929 31105 6	NA
31200	10 Kg.	20 – 500 gram foil packages per carton	0 17929 31200 8	0 17929 31201 5
31150	50 lb.	1-50 lb. foil pack per carton	0 17929 31150 6	NA
31170*	50 lb.	1-50 lb. foil pack per carton	0 17929 31170 4	NA
41305	7.2 Kg.	64-113g foil packs per carton	0 17929 31305 0	NA

\*Manufactured in US, All others manufactured in Mexico

### Product Specifications

Parameter	Specification	Test Method
Dry Matter	94-96%	AOAC 27.8.03 961.06
Gassing Power	118-142	AACC 89-01 Fermentometer 20 C
Coliform	< 100 CFU / g	BAM CH 4
E. coli	< 10 CFU / g	BAM CH 4
Salmonella	Negative / 375 g	BAM CH 5



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**TECHNICAL DATA SHEET**

**Package / Pallet Dimensions**

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
15909	13.5	9.813	7.625	0.6	11	15	105	48	40	59	65
31105	12.5	11.25	7.75	0.63	7	4@12 3@17	99	48	40	72	80
31200	13.5	10.5	7.75	0.63	3	9	27	48	40	48	53
31150	15.75	7.5	20.75	1.4	8	5 @ 6 3 @ 5	45	48	40	66.25	73.6
31170*	15.75	7.5	20.75	1.4	8	5 @ 6 3 @ 5	45	48	40	66.25	73.6
41305	14.375	4.5	12	0.45	11	13	143	48	40	64	71

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**Shelf Life & Storage**

SAF Instant™ Yeast has a shelf life of **24 Months** if stored **at < 80° F**

**Kosher**

Mexico - SAF Instant™ Yeast is certified as Kosher-Pareve by KOF-K  
US - SAF Instant™ Yeast is certified as Kosher-Pareve by Organized Kashrus Labs

**Halal**

Mexico – Certified by Viva Halal A.C. – Centro Cultural Islamico de Mexico A.C.>  
US – Certified by Certified Halal by IFANCA, Islamic Food and Nutrition Council of America

**Lot Coding**

Production Month 1114 = Nov 2014, Expiration Month 1116 = Nov 2016 Internal Code 45363 – Material tracking code

**GMO / Organic Statement**

It contains no GMO enzymes, has not been solvent-extracted, synthetically preserved or irradiated. It contains no artificial flavors or colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor involved with any step of production.

**BSE / TSE**

No animal products used in manufacturing process or raw materials

**Preservatives**

No preservatives present in product

**Sterilization**

None – Not irradiated or treated with Ethylene Oxide



LESAFFRE YEAST CORPORATION  
7475 West Main St., Milwaukee, WI 53214

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## TECHNICAL DATA SHEET

### **Vegetarian Status**

Acceptable for “Vegan” diets

### **Country of Origin**

Mexico / United States

### **GMPs**

Manufactured using Food GMPs (21CFR117)

### **Gluten Status**

Gluten Free

### **Food Defense Program (Mitigation Strategies)**

Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security

### **Third Party Audits**

BRC



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## TECHNICAL DATA SHEET

The information herein is true and accurate to the best of our knowledge. However, this data sheet is not to be considered as guarantee expressed or implied, or as a condition of sale of this product



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**NUTRIENT INFORMATION**

NUTRITIONAL INFORMATION (Approx. / 100 grams)			
Calories	390	Sodium (mg)	75
Calories from Fat	54	Potassium (mg)	1815
Moisture (g)	5	Calcium (mg)	45
Protein (g)	50	Iron (mg)	5
Total Fat (g)	6		
Saturated Fat (g)	2	Vitamin A (ucg RE)	0
Unsaturated Fat (g)	4	Vitamin C (mg)	300
Trans Fat (g)	0	Vitamin D (IU)	0
Cholesterol (g)	0	Vitamin E (mcg)	0
Ash (g)	6		
Total Carbohydrates (g)	33		
Sugars (g)	0		
Added Sugars (g)	0		
Total Fibers (g)	23.6		
Soluble Fibers (g)	20.1		
Insoluble Fibers (g)	3.5		

g = gram

mg = milligram

µg = microgram

RE = Retinol Equivalent

NE = Niacin Equivalent

IU = International Units

Data Source			
Calories	Analysis	Total Fiber (g)	Analysis
Calories from Fat	Calculation	Soluble Fiber (g)	Analysis
Moisture (g)	Analysis	Insoluble Fibers (g)	Calculation
Protein (g)	Analysis	Sodium (mg)	Analysis
Total Fat (g)	Analysis	Potassium (mg)	Analysis
Saturated Fat (g)	Analysis	Calcium (mg)	Analysis
Unsaturated Fat (g)	Calculation	Iron (mg)	Analysis
Trans Fat (g)	Analysis	Vitamin A (ucg RE)	USDA Release 28
Cholesterol (g)	Analysis	Vitamin C (mg)	Analysis
Ash (g)	Analysis	Vitamin D (IU)	USDA Release 28
Total Carbohydrates (g)	Calculation	Vitamin E (mcg)	USDA Release 28
Sugars (g)	USDA Release 28		
Added Sugars (g)	Formula		



<b>Allergens &amp; Sensitizing</b>	<b>Present in Product</b>		<b>Present on Same Line</b>	
	<b>Yes</b>	<b>No</b>	<b>Yes</b>	<b>No</b>
<b>Milk Products</b> (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Egg Products</b> (mayonnaise, meringue, ovalbumin, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Fish</b> (any type):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Shell Fish</b> (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Tree Nuts</b> (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Wheat Products</b> (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Peanuts:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Soybean Products</b> (tofu, miso, soy-derived vegetable protein, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Barley Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>BHA/BHT:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Celery</b> (root, leaves, stalk):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Chocolate Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>FD&amp;C Colors</b> (Yellow #5, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Hydrolyzed Animal Protein:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Hydrolyzed Plant Protein:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>3-MCPD</b> (Monochloropropdiol):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Meat &amp; Meat Derivatives</b> (beef, pork, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Monosodium Glutamate:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Oat Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Rye Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Seeds</b> (cottonseed, poppy, sesame, sunflower, mustard, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Sulfites</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

