

Document Number: 02127

TECHNICAL DATA SHEET

Version: 7

Product: Red Star Double Strength Yeast Food, No Bromate

Brand: Red Star®

Date: November 25, 2019

Product Description

A mineral yeast food, dough improver and water conditioner without potassium bromate. It is used in yeast leavened products to stimulate yeast growth and gas production, to improve gas retention in the dough and condition water to supply uniform hardness. Increases fermentation by stimulating yeast to produce carbon dioxide at an accelerated rate, contributing to desired pH and conditioning of the dough without the use of potassium bromate.

Regulatory

Produced from materials that are wholesome and free from extraneous matter. Product is prepared following Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act of 1938, as amended and published in the CFR.

Ingredient Statement

Salt, Enriched Wheat Flour (wheat flour, niacin, reduced iron, thiamine mononitrate, riboflavin, folic acid), Ammonium Chloride, Calcium Sulfate.

Allergen Statement

Labeled as **Contains:** Wheat.

The following procedures are in place to prevent cross-contamination after running product containing allergens: Validated Cleaning Procedures, Production Scheduling, Allergen Training, Raw Material Segregation.

Manufacturing Process

Blending, packaging

Applications

Bread, rolls, buns or any yeast raised product

Usage

Add directly to the flour at 0.1875-0.375% of the total flour weight.

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Form	UPC - Case
28200	50 lb./ 22.7kg	Multi-wall Kraft Bag	Powder	1 00 17929 28200 1

Import / Export Tariff code

04020 10.05

Product Specifications

Parameter	Specification	Test Method
Moisture	4.0-8.0%	AOAC 960.18
pH	5.0-6.0	5% Solution – pH Meter
Salmonella	Negative / 375 g (Composite 15 – 25 g samples)	AOAC OMA 2001.09/BAM CH 5



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Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/Tier	Cases/Pallet	L	W	H	Cu. Feet
	Inches							Inches			
28200	36	16	5.5	1.8	8	5	40	48	40	45	50

Shelf Life & Storage

Shelf life of 24 months (<80° F/ 70% RH).

Kosher

Certified Kosher Pareve

Halal

Certified

Packaging

Kraft bag

Recyclable material

Kraft Bag

Batch Designation

Blends based on shift

Lot Coding

01312018

01=Month (Jan)

31 = Day = 31st

2018 = Year

GMO Statement

Certified as Non-GMO by NSF.

Organic Statement

The product is not certified organic, check with your certification agency prior to use.

BSE / TSE

No animal products used in manufacturing process or raw materials.

Preservatives

No preservatives present in product.

Sterilization

NA



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Vegetarian Status

Acceptable for "Vegan" diets.

Country of Origin

United States

GMPs

21CFR117

ISO

No

Gluten Status

Contains gluten from wheat.

Food Defense Program (Mitigation Strategies)

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

Master File

Not Required

Third Party Audits

BRC

Food Safety Plans and Preventive Controls

Product contains wheat flour, which is a raw agricultural product that has been known to contain Salmonella and E. coli. Product also contains calcium chloride that has been known to be contaminated with Salmonella. There is no kill step in the processing of the flour or the dough conditioner. The FDA does not consider pathogen testing to provide 100% assurance of the absence of pathogen, so customers using wheat flour must consider the risk as part of their Hazard Analysis and Risk Based Preventive Control Program per 21 CFR 117.

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	75	Total Fibers (g)	0.7
Calories from Fat	2	Soluble Fibers (g)	0
Moisture (g)	8.2	Insoluble Fibers (g)	0.7
Protein (g)	1.6	Sodium (mg)	17827
Total Fat (g)	0.2	Potassium (mg)	25.3
Saturated Fat (g)	0.1	Calcium (mg)	3273
Unsaturated Fat (g)	0.1	Iron (mg)	2.5
Trans Fat (g)	0	Vitamin A (ucg RE)	0
Cholesterol (g)	0	Vitamin C (mg)	0
Ash (g)	72.6	Vitamin D (IU)	0
Total Carbohydrates (g)	17.3	Vitamin E (ucg)	0
Sugars (g)	0	Vitamin B3(mg)	1.4
Added Sugars (g)	0		

g = gram

mg = milligram

µcg = microgram

RE = Retinol Equivalent

NE = Niacin Equivalent

IU = International Units

Data Source: Calculated from ingredient datasheets and USDA Nutrient Database

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