

# LESAFFRE YEAST CORPORATION

## SAF Instant<sup>®</sup> Yeast– Red Label

### TECHNICAL DATA SHEET

**PRODUCT DESCRIPTION:**

SAF-Instant<sup>®</sup> Yeast is a bakers 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

**ANALYTICAL STANDARDS:**

Parameter	Specification	Test Method Reference
Dry Matter	94-96 %	AOAC 27.8.03 961.06
Gassing Power	118-142	AACC 89-01

**MICROBIOLOGICAL STANDARDS:**

Parameter	Specification	Test Method Reference
Salmonella	Neg / Class III	BAM CH 5
Coliform	< 100 CFU /g	BAM CH 4
E. Coli	<10 CFU / g	BAM CH 4

**PACKAGING INFORMATION:**

Item Number	Units per Case	Case Dimensions			Cubic Feet
		Height	Length	Width	
31105	10kg	12.5"	11.25"	7.75"	0.63
31150	50 lb	20 ¼"	15 ½"	7 ¼"	1.3
15909	20 – 1 lb	9 13/16"	13 ½"	7 5/8"	0.6
41305	64/113g	4.5"	14.375"	12"	0.45
31200	20/ 500g	10.5"	13.5"	7.75"	0.63

**PALLET INFORMATION:**

Item Number	Pallet Configuration	Pallet Dimensions			Cubic Feet
		Height	Length	Width	
31105	99 Cases (4 layers of 12, 3 layers of 17)	72"	48"	40"	80
31150	45 Cases (5 layers of 6, 3 layers of 5)	67"	48"	40"	74
15909	105 Cases (7 layers of 15)	59"	48"	40"	65
41305	143 Cases (11 layers of 13)	64"	48"	40"	71
31200	105 Cases (7 layers of 15)	58.5"	51.0"	42"	72.5

<b>SHELF LIFE &amp; STORAGE:</b>
SAF Instant <sup>®</sup> Yeast has a Shelf life of <b>24 Months</b> if stored at <b>&lt; 80° F</b>
<b>KOSHER:</b>
SAF Instant <sup>®</sup> Yeast is certified as Kosher-Pareve by KOF-K
<b>LOT CODING:</b>
Lot coding on the product cases consists of 2 lines of information. The first line indicates date of production and the production sequence. The second line indicates the best used by date and the facilities internal coding which is not part of the product's lot code. Below is a detailed explanation of this. First line: P 01 13 LOT 12345/2 indicates the lot was produced in January 2013 and the 5 digit production sequence identifies the production facility as Safmex. "/2" indicates number of production/fermentations in a blend. P 01 15 LOT 1234/2 indicates the lot was produced in January 2013 and the 4 digit production sequence identifies the production facility as Fermex. Second Line: E 01 15 6011IB0201 01 15 indicates the "Best Used By" date of January 2015. The alphanumeric code is the producing facility's internal product code
<b>GMO STATEMENT</b>
Non-GMO following EEC regulations. Contains no GMO enzymes, have not been solvent-extracted, synthetically preserved or irradiated. Contain no artificial flavors or colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor involved with any step of production.
<b>BSE:</b>
No animal products used in manufacturing process or raw materials
<b>PRESERVATIVES:</b>
No preservatives present in product
<b>VEGETARIAN STATUS:</b>
Acceptable for "Vegan" diets
<b>GLUTEN:</b>
Gluten Free
<b>COUNTRY OF ORIGIN:</b>
Mexico
<b>GMPs:</b>
Food GMPs
<b>FOOD DEFENSE:</b>
Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security
<b>USAGE:</b>
Varies with application or intended use. As a starting point, replace active dry yeast with ¾ the amount of SAF-Instant <sup>®</sup> Yeast or 25 percent less for equivalent fermenting power. SAF-Instant <sup>®</sup> Yeast will replace compressed yeast on an average at 33-40 percent of compressed yeast levels. When converting from compressed yeast, extra water is required to be added to the dough, approximately double the weight of the yeast.

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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

[7475 West Main St Milwaukee, WI 53214](http://www.safyeast.com)

# LESAFFRE YEAST CORPORATION

## NUTRIENT INFORMATION

<b>PRODUCT NAME</b>	<b>SAF Instant<sup>®</sup> – Red</b>
<b>PRODUCT CODE (S)</b>	<b>15909, 31105, 31150, 41305</b>
<b>COMPANY</b>	<b>Lesaffre Yeast Corporation</b>
<b>ADDRESS</b>	<b>7475 West Main St Milwaukee, WI 53214</b>

### TYPICAL ANALYSIS

Per 100g “As Is”

<b>Calories</b>	<b>390</b>	<b>kcal</b>		<b>Fat</b>	<b>6</b>	<b>g</b>
<b>Moisture</b>	<b>5</b>	<b>g</b>		<b>Saturated</b>	<b>2</b>	<b>g</b>
<b>Protein</b>	<b>50</b>	<b>g</b>		<b>Unsaturated</b>	<b>4</b>	<b>g</b>
<b>Ash</b>	<b>6</b>	<b>g</b>		<b>Monounsaturated</b>	<b>4</b>	<b>g</b>
<b>Carbohydrates</b>	<b>33</b>	<b>g</b>		<b>Polyunsaturated</b>	<b>0</b>	<b>g</b>
<b>Complex</b>	<b>33</b>	<b>g</b>		<b>Trans Fatty Acids</b>	<b>0</b>	<b>g</b>
<b>Sugars</b>	<b>0</b>	<b>g</b>		<b>Cholesterol</b>	<b>0</b>	<b>mg</b>
<b>Dietary Fiber</b>	<b>27</b>	<b>g</b>		<b>Iron</b>	<b>5</b>	<b>mg</b>
<b>Soluble</b>		<b>g</b>		<b>Calcium</b>	<b>45</b>	<b>mg</b>
<b>Insoluble</b>		<b>g</b>		<b>Sodium</b>	<b>75</b>	<b>mg</b>
<b>Vitamin A</b>	<b>0</b>	<b>ug</b> <b>RE</b>		<b>Potassium</b>	<b>1700</b>	<b>mg</b>
<b>Vitamin C</b>	<b>300</b>	<b>mg</b>		<b>Phosphorous</b>	<b>2400</b>	<b>mg</b>
<b>Thiamin</b>	<b>12</b>	<b>mg</b>				
<b>Niacin</b>	<b>50</b>	<b>mg</b> <b>NE</b>				
<b>Riboflavin</b>	<b>5</b>	<b>mg</b>				

**Ingredient Statement: Yeast, sorbitan monostearate, ascorbic acid**

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# LESAFFRE YEAST CORPORATION

## ALLERGEN & SENSITIVE COMPONENTS

<b>PRODUCT NAME</b>	<b>SAF Instant® Red Label</b>			
<b>PRODUCT CODES</b>	<b>15909, 31105, 31150, 41305, 41822</b>			
<b>ALLERGEN &amp; SENSITIVE COMPONENT</b>	<b>PRESENT IN PROD</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.)		<b>X</b>		<b>X</b>
<b>EGG PRODUCTS</b> (mayonnaise, meringue, ovalbumin, etc.)		<b>X</b>		<b>X</b>
<b>FISH</b> any type		<b>X</b>		<b>X</b>
<b>SHELL FISH</b> (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		<b>X</b>		<b>X</b>
<b>TREE NUTS</b> (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		<b>X</b>		<b>X</b>
<b>WHEAT PRODUCTS</b> (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten etc.)		<b>X</b>		<b>X</b>
<b>PEANUTS</b>		<b>X</b>		<b>X</b>
<b>SOYBEAN PRODUCTS</b> (tofu, miso, soy-derived vegetable protein, etc.)		<b>X</b>		<b>X</b>
<b>BARLEY PRODUCTS</b>		<b>X</b>		<b>X</b>
<b>BHA, BHT</b>		<b>X</b>		<b>X</b>
<b>CELERY</b> (root, leaves, stalk)		<b>X</b>		<b>X</b>
<b>CHOCOLATE PRODUCTS</b>		<b>X</b>		<b>X</b>
<b>FD&amp;C COLORS</b> (Yellow #5, etc.)		<b>X</b>		<b>X</b>
<b>HYDROLYZED ANIMAL PROTEIN</b>		<b>X</b>		<b>X</b>
<b>HYDROLYZED PLANT PROTEIN</b>		<b>X</b>		<b>X</b>
<b>3-MCPD ( MONOCHLOROPROPYLDIOL )</b>		<b>X</b>		<b>X</b>
<b>MEAT &amp; MEAT DERIVATIVES</b> (beef, pork)		<b>X</b>		<b>X</b>
<b>MONOSODIUM GLUTAMATE</b>		<b>X</b>		<b>X</b>
<b>OAT PRODUCTS</b>		<b>X</b>		<b>X</b>
<b>RYE PRODUCTS</b>		<b>X</b>		<b>X</b>
<b>SEEDS</b> (cottonseed, poppy, sesame, sunflower, mustard, etc.)		<b>X</b>		<b>X</b>
<b>SULFITES</b>		<b>X</b>		<b>X</b>

There are no allergens present in our yeast manufacturing facilities. Allergens present in our dough conditioner blending operation are kept in separate buildings.

Rev.03-12

**MATERIAL SAFETY DATA SHEET  
LESAFFRE YEAST CORPORATION  
MILWAUKEE, WISCONSIN**

<b>IDENTITY</b> (As used on Label and List) <b>SAF Instant<sup>®</sup> Yeast</b>	<i>Note: Blank spaces are not permitted. If any item is not applicable, or no information is available, the space must be marked to indicate that.</i>
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**Section I - General Information**

<b>Manufacturer's Name</b> Lesaffre Yeast Corporation	<b>Emergency Phone Number</b> 800-424-9300
<b>Address (Number, Street, City, State, and ZIP Code)</b> 7475 West Main St Milwaukee, WI 53214	<b>Telephone Number for Information</b> (414) 615-4085
	<b>Date Prepared:</b> January 2, 2013

**Section II - Hazard Ingredients/Identity Information**

Other Limits Hazardous Components (Specific Chemical Identity; Common Name(s) OSHA PEL ACGIH TLV Recommended % (Optional)
<b>No known hazardous ingredients present.</b>

**Section III - Physical/Chemical Characteristics**

Boiling Point	N/A	Specific Gravity (H <sub>2</sub> O = 1)	N/A
Vapor Pressure (mm Hg.)	N/A	Melting Point	N/A
Vapor Density (AIR = 1)	N/A	Evaporation Rate (Butyl Acetate = 1)	N/A
Solubility in Water: <b>Dispersible</b>			
Appearance and Odor: <b>Ivory-tan, dry granular particles, yeasty odor</b>			

**Section IV - Fire and Explosion Hazard Data**

Flash Point (Method Used) N/A	Flammable Limits N/A	LEL	UEL
Extinguishing Media: N/A			
Special Fire Fighting Procedures: <b>None</b>			
Unusual Fire and Explosion Hazards: <b>None</b>			

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**Section V – Reactivity Data**

Stability	Unstable		Conditions to Avoid
	Stable	<b>X</b>	
Incompatibility (Materials to Avoid):			
Hazardous Decomposition or Byproducts:			
Hazardous Polymerization	May Occur		Conditions to Avoid:
	Will Not Occur		

**Section VI – Health Hazard Data**

Route(s) of Entry:	Inhalation? <b>Yes</b>	Skin? <b>N/A</b>	Ingestion? <b>N/A</b>
Health Hazards (Acute and Chronic):			
Carcinogenicity: <b>No</b>	NTP? <b>No</b>	IARC Monographs? <b>No</b>	OSHA Regulated? <b>No</b>
Signs and Symptoms of Exposure:			
Medical Conditions Generally Aggravated by Exposure:			
Emergency and First Aid Procedures:			

**Section VII - Precautions for Safe Handling and Use**

Steps to Be Taken in Case Material Is Released or Spilled: <b>None suggested</b>
Waste Disposal Method: <b>Normal methods.</b>
Precautions to Be Taken in Handling and Storing:
Other Precautions:

**Section VIII - Control Measures**

Respiratory Protection (Specify Type): <b>Confined spaces which held respiring yeast could potentially contain carbon dioxide gas. Use NIOSH/MSHA approved self-contained breathing apparatus or supplied air respirator if oxygen content is below 19%. Use in accordance with 29CFR1910.134 and 29CFR1910. (Refer to MSDS for carbon dioxide.)</b>		
Ventilation:	Local Exhaust <b>Use adequate mechanical ventilation.</b>	Special
	Mechanical (General)	Other
Protective Gloves: <b>Work</b>	Eye Protection: <b>Safety Glasses Suggested</b>	
Other Protective Clothing or Equipment: <b>None normally required.</b>		
Work/Hygienic Practices: <b>Use Good Personal Hygiene and Good Housekeeping.</b>		