

#12078/79

LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	SAF Instant® - Red
PRODUCT CODE (S)	15909, 31105, 31150, 41305
COMPANY	Lesaffre Yeast Corporation
ADDRESS	433 East Michigan St, Milwaukee, WI 53201
PHONE / FAX	414-615-4085 / 414-615-4003
CONTACT	Robert Bowerski - Director, Quality Assurance

TYPICAL ANALYSIS

Per 100g "As Is"

Calories	380-400	kcal	Fat	5-8	g
Moisture	4-6	g	Saturated	1-2	g
Protein	47-53	g	Unsaturated	4-6	g
Ash	4.5-6.5	g	Monounsaturated	4-6	g
Carbohydrates	30-36	g	Polyunsaturated	0	g
Complex	30-36	g	Trans Fatty Acids	0	g
Sugars	0	g	Cholesterol	0	mg
Dietary Fiber	26-28	g	Iron	2-4	mg
Soluble		g	Calcium	15-30	mg
Insoluble		g	Sodium	50-100	mg
Vitamin A	0	ug RE	Potassium	1500-1900	mg
Vitamin C	250-350	mg	Phosphorous	2300-2500	mg
Thiamin	9-16	mg			
Niacin	40-60	mg NE			
Riboflavin	4-6	mg			

Ingredient Statement: Yeast, sorbitan monostearate, ascorbic acid

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SAF Instant® Yeast- Red Label

TECHNICAL DATA SHEET

PRODUCT DESCRIPTION:

SAF-Instant® 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. 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 Fermentometer 20° C

MICROBIOLOGICAL STANDARDS:

Parameter	Specification	Test Method Reference
Salmonella	Neg / Class III	BAM CH 6
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

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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

SHELF LIFE & STORAGE:

SAF Instant[®] Yeast has a Shelf life of 24 Months if stored at < 80° F

KOSHER:

SAF Instant[®] Yeast is certified as Kosher-Pareve by KOF-K

LOT CODING:

Production Month 1105 = Nov 2005, Expiration Month 1107 = Nov 2007 Internal Code 453/3 - Material tracking code

USAGE:

Varies with application or intended use. As a starting point, replace active dry yeast with $\frac{3}{4}$ the amount of SAF-Instant[®] Yeast or 25 percent less for equivalent fermenting power. A moisture adjustment may be needed. SAF-Instant[®] 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.

Specifically formulated for: Bagels, Crackers, Croissants, Donuts, English Muffins, Flat Breads, Hearth Breads, Pan Breads, Pizza Crusts

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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