

LESAFFRE YEAST CORPORATION

SAF Instant® Yeast– Red Label

TECHNICAL DATA SHEET

PRODUCT DESCRIPTION: SAF-Instant® Yeast is a bakers dry yeast (<i>Saccharomyces cerevisiae</i>) 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
31170*	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

*US Production, all others produced in Mexico

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

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 *31170 SAF Instant Red – 50 lb Box – Kosher-Pareve by Organized Kashrus Labs
LOT CODING:
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 0115 LOT 12345/2 indicates the lot was produced in January 2015 and the 5 digit production sequence "/2" indicates number of production/fermentations in a blend. E 01 15 6011IB0201 0115 indicates the "Best Used By" date of January 2015. The alphanumeric code is the producing facility's internal product code *US Production has "D" between LOT and number group
GMO STATEMENT
Certified GMO Free by Green Star. 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.
BSE:
No animal products used in manufacturing process or raw materials
PRESERVATIVES:
No preservatives present in product
VEGETARIAN STATUS:
Acceptable for "Vegan" diets
GLUTEN:
Gluten Free
COUNTRY OF ORIGIN:
Mexico
GMPs:
Food GMPs
FOOD DEFENSE:
Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security
USAGE:
Varies with application or intended use. As a starting point, replace active dry yeast with ¾ the amount of SAF-Instant [®] Yeast or 25 percent less for equivalent fermenting power. 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.

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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

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LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	SAF Instant® – Red
PRODUCT CODE (S)	15909, 31105, 31150, 31170, 41305
COMPANY	Lesaffre Yeast Corporation
ADDRESS	7475 West Main St Milwaukee, WI 53214

TYPICAL ANALYSIS

Per 100g “As Is”

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

Ingredient Statement: Yeast, sorbitan monostearate, ascorbic acid

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LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	SAF Instant® Red Label			
PRODUCT CODES	15909, 31105, 31150, 31170, 41305, 41822			
ALLERGEN & SENSITIVE COMPONENT	PRESENT IN PROD		PRESENT ON SAME LINE	
	YES	NO	YES	NO
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		X		X
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		X
FISH any type		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		X
TREE NUTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten etc.)		X		X
PEANUTS		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X		X
BARLEY PRODUCTS		X		X
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X		X
FD&C COLORS (Yellow #5, etc.)		X		X
HYDROLYZED ANIMAL PROTEIN		X		X
HYDROLYZED PLANT PROTEIN		X		X
3-MCPD (MONOCHLOROPROPYLDIOL)		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X		X
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, mustard, etc.)		X		X
SULFITES		X		X

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

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SAFETY DATA SHEET

SECTION 1: Identification			
Product Name: SAF Instant Yeast Red Label		Manufactured For:	
Product codes: 15909, 31105, 31150, 31170, 31200, 41305		Lesaffre Yeast Corporation	
		7475 West Main St.	
		Milwaukee, WI 53214	
		414-615-4085	
		Emergency Phone: 800-424-9300	
SAF Instant Yeast (With Ascorbic Acid) is dry, active yeast produced from strains of Saccharomyces cerevisiae used as a food ingredient.			
SECTION 2: Hazard(s) Identification			
Health Hazard			
Irritant – Direct Eye Contact			
Sensitizing Agent – Inhalation			
No known hazards			
SECTION 3: Composition / Information on Ingredients			
Ingredients	CAS#	% by Weight	
Yeast (S. cerevisiae)	8013-01-2	>98%	
Sorbitan Monostearate	822-16-2	1%	
Ascorbic Acid	50-81-7	< 1%	
SECTION 4: First Aid Measures			
Eye Contact: Flush eyes with clear water for 15 minutes			
Inhalation: Remove person to area of fresh air.			
SECTION 5: Fire-Fighting Measures			
Flash Point	Solid	Extinguishing Material	CO ₂ , Water or Foam
Flammable Limits	NA	Hazard. Combustion Prods	None
Explosion - Mechanical	None	Explosion - Static	High Dust Levels
Firefighting Hazards	Material may become slippery when wet		
SECTION 6: Accidental Release Measures			
Spilled instant, active yeast powder can be cleaned up by vacuum or sweeping and disposed of in landfill. Wet cleaning can used to remove fine dust, with liquid waste to sewer.			
SECTION 7: Handling and Storage			
Handling: Avoid breathing dust. Avoid contact with skin and clothing. Keep out of eyes			
Storage: Store in original packaging or in clean covered container. Store in cool, dry conditions. Do not leave open bags exposed.			
SECTION 8: Exposure Controls / Personal Protection			
Respiratory Protection: Wear general purpose nuisance dust mask when handling			
Eye Protection: Wear safety goggles to avoid eye contact			
Clothing: No special requirements related to safety of product			
Engineering Controls: Dust collection equipment if excessive dust in area			

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SAFETY DATA SHEET

SECTION 9: Physical and Chemical Properties			
Appearance	Light Tan Powder	Explosion Limits	Not Applicable
Vapor Pressure	Not Applicable	Vapor Density	Not Applicable
pH	4.5-6.5 (5% Solution)	Relative Density	0.35 g/ ml
Melting Point	Not Applicable	Freezing Point	Not Applicable
Solubility	Slightly	Boiling Point	Not Applicable
Flash Point	Not Applicable	Evaporation Rate	Not Applicable
Odor	Yeast	Viscosity	Not Applicable
Partition Coefficient	Not Applicable	Auto-ignition Temp	Not Applicable
Decomposition Temp.	Not Applicable		
SECTION 10: Stability and Reactivity			
Reactivity	Comines with sugar& water to produce CO ₂		
Chemical Stability	Stable under normal conditions of use		
Other	None		
SECTION 11: Toxicological Information			
Material is Generally Recognized as Safe (21 CFR)			
Long Term Exposure	No effects known		
Short Term Exposure	No effects known		
Sensitization	Possible sensitizing agent due to high protein content		
Allergen	Not a know allergen		
Carcinogenicity	Not Listed as carcinogenic by NTP or IARC		
Reproductive Toxicity	None		
SECTION 12: Ecological Information (non-mandatory)			
No environmental effect			
SECTION 13: Disposal Considerations (non-mandatory)			
Product can be disposed of in landfill or to sanitary sewer discharge in accordance with local regulations			
SECTION 14: Transport Information (non-mandatory)			
Shipping Classification	Not Hazardous		
Refrigeration	Not Required		
SECTION 15 Regulatory Information (non-mandatory)			
Produced Under CFR 21 Part 117			
SECTION 16: Other Information			
Updated: April 7, 2016			