

# LESAFFRE YEAST CORPORATION

## SAF<sup>®</sup> LHS GOLD 4X3.5 KILO SPECIAL YEAST FOR FROZEN DOUGH

### Product Code 47010 Technical Data Sheet

#### GENERAL DESCRIPTION

SAF Frozen Dough Yeast is a strain of baker's yeast (*Saccharomyces cerevisiae*) specially designed to insure optimum stability of yeast activity in raw frozen dough. Using SAF Frozen Dough Yeast insures consistent gassing power throughout the life of your frozen product. Also, the unique manufacturing process increases the shelf life of the yeast itself, so the yeast can be successfully used even several months after its manufacture.

#### GENERAL APPEARANCE

Color:	Creamy white to tan
Smell and taste:	Typical of baker's yeast

#### BENEFITS

- ◆ Significantly extends shelf life of frozen product.
- ◆ Unlike compressed yeast, which loses its activity after a few weeks, SAF<sup>®</sup> Frozen Dough Yeast has consistent activity for several months.
- ◆ Reduced amount required.
- ◆ Free-flowing granules for easy and accurate scaling.
- ◆ Acceptable for use in automated equipment.
- ◆ May reduce mixing time 10-30 percent.

#### RECOMMENDED USAGE

Compared with compressed yeast, a 40 percent replacement ratio should be used.  
Add extra water at 1.5 to 2 times the weight of the SAF Frozen Dough Yeast level.

SAF Frozen Dough Yeast can be incorporated into the dough the same way as compressed yeast, through pre-blending with flour prior to the addition of other ingredients is preferable.

## **PACKAGING**

SAF Frozen Dough Yeast is packaged in a case containing four polyethylene sachets of yeast at 7.7 pounds (3.5 kg) each.

## **INGREDIENT STATEMENT**

Yeast, sorbitan monosterate

## **STORAGE**

SAF Frozen Dough Yeast must be stored at 0°F ( $\pm$  10°F). At this temperature, the yeast activity remains stable for 24 months.

## **TECHNICAL SUPPORT**

Lesaffre Yeast Corp. gives you the broadest line of yeast in the baking industry and backs it up with an experienced technical staff.

## **LOT NUMBER STRUCTURE**

Each package is coded with a Manufacture Month, Best Used By Month and Internal Batch Number

Ex. Date of Production:	P 28 04 2008 = April 28, 2008
Best if Used by:	E 28 04 2010 = April 28, 2010
Batch:	1502 = batch sequence number

The lot code is recorded as the production date and year followed by the batch number  
0408 1502

The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.

12/09

# INGREDIENT INFORMATION

## NUTRIENT CONTENTS

Product Name: SAF LHis GOLD, 4x 3.5 KILO

Product Code: 47010

Company: Lesaffre Yeast Corporation

Address: 7475 West Main St Milwaukee, WI 53214

Phone: (414)-615-4085 Fax: (414)-615-4003

Contact Person: Robert E. Biwersi - Director, Quality Assurance

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### Information provided on a per 100g 'as is' basis.

Calories: 315-335

Moisture: 19-23 g

Protein: 33-40 g

Ash: 4-6 g

Carbohydrates: 31-37 g

♦ *Complex*: 31-37 g

♦ *Sugars*: 0.5 g

Vitamin A: <100 µg RE

Vitamin C: 2-4 mg

Thiamin: 5-7 mg

Niacin: 34-36 mg NE

Riboflavin: 3-5 mg

Fat: 3-5 g

♦ *Saturated*:                      g

♦ *Unsaturated*:                      g

    ♦ *Monounsaturated*:                      g

    ♦ *Polyunsaturated*:                      g

    ♦ *Trans Fatty Acids*                      <.05 g

Cholesterol: <.05 mg

Dietary Fiber: 27-29 g

♦ *Soluble*:                      g

♦ *Insoluble*:                      g

Iron: 3-5 mg

Calcium: 25-34 mg

Sodium: 45-55 mg

Potassium:                      mg

Phosphorus:                      mg

g= gram, mg= milligram, µg = microgram, RE = Retinol Equivalent, NE = Niacin Equivalent and IU= International Units.

Ingredient Statement: Yeast, sorbitan monostearate

12/06

# LESAFFRE YEAST CORPORATION

## ALLERGEN & SENSITIVE COMPONENTS

<b>PRODUCT NAME</b>	<b>SAF LHS GOLD 4X3.5 KILO</b>			
<b>PRODUCT CODES</b>	<b>47010</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>
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		<b>X</b>		<b>X</b>
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		<b>X</b>		<b>X</b>
FISH any type		<b>X</b>		<b>X</b>
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		<b>X</b>		<b>X</b>
TREE NUTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		<b>X</b>		<b>X</b>
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten etc.)		<b>X</b>		<b>X</b>
Peanuts		<b>X</b>		<b>X</b>
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		<b>X</b>		<b>X</b>
BARLEY PRODUCTS		<b>X</b>		<b>X</b>
BHA, BHT		<b>X</b>		<b>X</b>
CELERY (root, leaves, stalk)		<b>X</b>		<b>X</b>
CHOCOLATE PRODUCTS		<b>X</b>		<b>X</b>
FD&C COLORS (Yellow #5, etc.)		<b>X</b>		<b>X</b>
HYDROLYZED ANIMAL PROTEIN		<b>X</b>		<b>X</b>
HYDROLYZED PLANT PROTEIN		<b>X</b>		<b>X</b>
3-MCPD ( MONOCHLOROPROPYLDIOL )		<b>X</b>		<b>X</b>
MEAT & MEAT DERIVATIVES (beef, pork)		<b>X</b>		<b>X</b>
MONOSODIUM GLUTAMATE		<b>X</b>		<b>X</b>
OAT PRODUCTS		<b>X</b>		<b>X</b>
RYE PRODUCTS		<b>X</b>		<b>X</b>
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		<b>X</b>		<b>X</b>
SULFITES		<b>X</b>		<b>X</b>

Robert E. Biwersi  
 Director, Quality Assurance  
 December 2009

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

<b>IDENTITY</b> (As used on Label and List) <b>SAF® Frozen Dough Yeast – LHis</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><u>Manufacturer's Name</u></b> LESAFFRE YEAST CORPORATION	<b><i>Emergency Phone Number</i></b> 800-424-9300
<b><i>Address (Number, Street, City, State, and ZIP Code)</i></b> 7475 West Main St Milwaukee, WI 53214	<b><i>Telephone Number for Information</i></b> (414) 615-4085
	<b><i>Date Prepared:</i></b> Dec 2006

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

Hazardous Components (Specific Chemical Identity; Common Name(s))	OSHA PEL	ACGIH TLV	Other Limits 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, moist, yeasty, semi-solid</b>			

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

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

**Material Safety Data Sheet**  
**SAF Frozen Dough Yeast – LHS**

**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): <b>Respiring yeast generates carbon dioxide.</b>			
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):		
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>		