

LESAFFRE YEAST CORPORATION

RED STAR® DIASTATIC DRY MALT PRODUCT TECHNICAL DATA SHEET

PRODUCT DESCRIPTION: Diastatic malt is a free flowing product, formulated to provide an economical combination of enzymatic activity, sweetness and appealing crust color to baked goods.					
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 issues pursuant to this act.					
INGREDIENT STATEMENT: 24000, 60°Lintner: Malted barley flour, dextrose, wheat flour. 24100, 20°Lintner: Wheat flour, dextrose, malted barley flour					
ANALYTICAL STANDARDS:					
Parameter		Specification		Test Method Reference	
pH		4.9-5.9		AOAC 945.10	
Solids		88-95%		AOAC 960.18	
Enzyme Activity 60° Lintner, Product Code 24000		Not less than 60° Lintner		AOAC 945.24	
Enzyme Activity 20° Lintner Product Code 24100		Not less than 20° Lintner		AOAC 945.24	
MICROBIOLOGICAL STANDARDS:					
Parameter		Specification		Test Method Reference	
Salmonella		Neg/375g		BAM CH 6	
Total Plate Count		<500,000/g		BAM CH 4	
Yeast		<75,000/g		BAM CH 19	
Mold		<10,000/g		BAM CH 19	
PACKAGING INFORMATION:					
Packaging: Multiwall paper bags					
Recyclable Material: Yes					
Item Number	Units per Bag	Case Dimensions			Cubic Feet
		Height	Length	Width	
24000	1-50lb bag	6	42	20	2.9
24100	1-50lb bag	6	42	20	2.9
PALLET INFORMATION:					
Item Number	Pallet Configuration	Pallet Dimensions			Cubic Feet
		Height	Length	Width	
24000	40 Bags (8 layers of 5)	39"	48"	40"	43.3
24100	40 Bags (8 layers of 5)	39"	48"	40"	43.3

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

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

STORAGE CONDITIONS: Store in a cool dry area.
SHELF LIFE: Product is stable for 12 months if unopened. As with all ingredients that contain flour, good pest control is required in the storage area to avoid infestation.
LOT CODING: Julian code dating (month, day, year, and degree Linter) 021509-60H= February 15, 2009, 60 degree Linter
USAGE: 0.5 to 5% based on flour. When replacing liquid diastatic syrup, use at the same levels and add an additional 4 ounces of water for every pound of dry malt product used. Use in hearth-type products, breads, buns, rolls, sweet doughs, crackers.
FEATURES: 1. Enzymatic action provides better controlled mixing and machineability. 2. Mellows the gluten for a smoother oven-spring. 3. Supplies carbohydrates, soluble protein and fermentable sugars for improved fermentation, flavor, and color enhancement.

REGULATORY & FACILITY INFORMATION

KOSHER	Kosher Pareve – Organized Kashrus Labs. Kosher certificates may be accessed electronically via www.digitalkosher.com The K-ID for 24000 = RBN-RVXS. The K-ID for 24100 = QWX-JDV.
HALAL	Meets requirements; not certified.
GMPs	Food GMPs
ISO	Yes
HACCP	Yes
GRAS STATUS	21 CFR Sec.184.1443a Malt
BIO-TERRORISM	Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security.
GMO / ORGANIC STATEMENT	Wheat and dextrose may be from GMO sources. Product is not irradiated.
VEGETARIAN STATUS	Acceptable for “Vegan” diets
BSE	No animal products used in manufacturing process or raw materials
PRESERVATIVES	No preservatives present in product
GLUTEN	Contains Gluten
COUNTRY OF ORIGIN	United States
IMPORT/EXPORT TARIFF CODE	1901.90.2000
THIRD PARTY AUDITS	AIB

Rev. 2, 09/09

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LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	Red Star® Diastatic Dry Malt Products
PRODUCT CODE	24000, 24100
COMPANY	Lesaffre Yeast Corporation
ADDRESS	7475 West Main St Milwaukee, WI 53214
PHONE / FAX	414-615-4085 / 414-615-4003
CONTACT	Robert Biwersi – Director, Quality Assurance

TYPICAL ANALYSIS

Per 100g “As Is”

Calories	345-365	kcal		Fat	0.5-2.5	g
Moisture	11-12	g		Saturated	0.1-0.8	g
Protein	7-8	g		Unsaturated	0.4-2.4	g
Ash	1-5	g		Monounsaturated	0.1-0.5	g
Carbohydrates	73.79	g		Polyunsaturated	0.3-2.3	g
Complex	42-46	g		Trans Fatty Acids	0	g
Sugars	31-36	g		Cholesterol	0	mg
Dietary Fiber	2-4	g		Iron	0.1-1.0	mg
Soluble	0.5-1.5	g		Calcium	10-20	mg
Insoluble	1.5-3.0	g		Sodium	1-8	mg
Vitamin A	0	ug RE		Potassium	185-125	mg
Vitamin C	0	mg		Phosphorus	80-120	mg

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LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	Red Star® Diastatic Dry Malt Products			
PRODUCT CODE	24000, 24100			
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, etc.)		X		X
SULFITES		X		X

Quest #1: Due to the presence of sensitive components in the product, they are labeled as malted barley flour, wheat flour.

Quest #2: The sensitive components are prevented from contaminating the item supplied by washing equipment between products.

Robert Biwersi
Director, Quality Assurance

8/09

**MATERIAL SAFETY DATA SHEET
RED STAR YEAST CO., LLC
MILWAUKEE, WISCONSIN**

[7475 West Main St Milwaukee, WI 53214](#)

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IDENTITY (As used on Label and List) Red Star® Diastatic Dry Malt Product	<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

Manufacturer's Name Lesaffre Yeast Corporation	Emergency Phone Number 800-424-9300
Address (Number, Street, City, State, and ZIP Code) 7475 West Main St Milwaukee, WI 53214	Telephone Number for Information (414) 615-4085
	Date Prepared: Aug 2009

Section II - Hazard Ingredients/Identity Information

Other Limits Hazardous Components (Specific Chemical Identity; Common Name(s) OSHA PEL ACGIH TLV Recommended % (Optional)
No known hazardous ingredients present. All ingredients are food grade.

Section III - Physical/Chemical Characteristics

Boiling Point	N/A	Specific Gravity (H ₂ 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: Soluble			
Appearance and Odor: Off white powder, no off odors.			

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: None			
Unusual Fire and Explosion Hazards: None			

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Section V – Reactivity Data

Stability	Unstable		Conditions to Avoid
	Stable	X	
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? Remove from exposure Skin? Flush with water Ingestion? Remove from exposure
Health Hazards (Acute and Chronic): Mild irritation to the respiratory tract especially with pre-existing conditions.
Carcinogenicity: No NTP? No IARC Monographs? No OSHA Regulated? No
Signs and Symptoms of Exposure: NA
Medical Conditions Generally Aggravated by Exposure: None known for compressed yeast; however, over exposure to carbon dioxide can aggravate several medical conditions. (Refer to carbon dioxide MSDS attached).
Emergency and First Aid Procedures: Wash with warm water.

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: None suggested
Waste Disposal Method: Sweep up and dispose
Precautions to Be Taken in Handling and Storing: Landfill
Other Precautions:

Section VIII - Control Measures

Respiratory Protection (Specify Type):		
Ventilation:	Local Exhaust NA	Special
	Mechanical (General) NA	Other
Protective Gloves: NA	Eye Protection: Safety Glasses Suggested	
Other Protective Clothing or Equipment: NA		
Work/Hygienic Practices: Use Good Personal Hygiene and Good Housekeeping.		

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