

LESAFFRE YEAST CORPORATION

RED STAR® REPLACIT MILK BREAD TECHNICAL DATA SHEET

PRODUCT DESCRIPTION: Red Star® Replacit Milk® Bread is a non-fat dry milk replacer.					
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: Soy flour and whey (milk) Allergens: soy and milk					
ANALYTICAL STANDARDS:					
Parameter		Typical Values		Test Method Reference	
Protein		35.0-37.0%		AOAC 991.201	
Lactose		39.5-40.5%		AOAC 980.13	
Moisture		5.0-6.0%		AOAC 925.09	
Ash		<10%		AOAC 945.46	
PHYSICAL STANDARDS:					
Parameter		Specification		Test Method Reference	
Color		White to Light Cream		Visual	
MICROBIOLOGICAL STANDARDS:					
Parameter		Specification		Test Method Reference	
Salmonella		Neg/375g		AOAC 030301	
Coliform		<10		BAM CH 4	
PACKAGING INFORMATION:					
Packaging: Multiwall paper bags					
Recyclable Material: Yes					
Item Number	Units per Bag	Case Dimensions			Cubic Feet
		Height	Length	Width	
38300	1-50 lb bag	4"	16"	36"	1.33
PALLET INFORMATION:					
Item Number	Pallet Configuration	Pallet Dimensions			Cubic Feet
		Height	Length	Width	
38300	40 Bags (8 layers of 5)	50"	50"	42"	60.76

[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 date 9083, 3 is the year (2009), 083 is the day of the year product was made.
USAGE: Use Red Star® Replacit Milk® Bread in place of non-fat dry milk on a pound for pound basis. No adjustments, formula changes or make-up procedures are necessary. It can be used in any yeast-raised bakery formula calling for dry milk, including breads, buns and sweet doughs. Not recommended for drinking.
FEATURES: 1. Red Star® Replacit Milk® Bread can be added directly to mix. 2. It improves grain textures, crumb color, flavor and volume.

REGULATORY & FACILITY INFORMATION

KOSHER	Kosher Dairy – Orthodox Union. Kosher certificates may be accessed electronically via www.oukosher.org The UKD for 38300 = OUD7-F3D3FC4.
HALAL	Meets requirements; not certified.
GMPs	Food GMPs
ISO	No
HACCP	Yes
GRAS STATUS	No
BIO-TERRORISM	Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security.
GMO / ORGANIC STATEMENT	Contains soy flour which may or may not contain GMO soy.
VEGETARIAN STATUS	Acceptable for “Lacto vegetarian” diets
BSE	Contains whey (milk) but no other animal products used in manufacturing process or raw materials.
PRESERVATIVES	No preservatives present in product
GLUTEN	None
COUNTRY OF ORIGIN	United States
IMPORT/EXPORT TARIFF CODE	1901.90.28
THIRD PARTY AUDITS	AIB

Rev. 3, 11-18-09

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LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	Red Star® Replacit® Milk Bread
PRODUCT CODE	38300
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	340	kcal		Fat	0.80-1.30	g
Moisture	5.0-6.0	g		Saturated	0.48	g
Protein	35.0-37.0	g		Unsaturated	0.57	g
Ash	6.0-8.0	g		Monounsaturated	0.26	g
Carbohydrates	50.2-50.8	g		Polyunsaturated	0.31	g
Complex	12	g		Trans Fatty Acids	0	g
Sugars	38.5	g		Cholesterol	11.74	mg
Dietary Fiber	8.87	g		Iron	5.21	mg
Soluble	0.78	g		Calcium	471	mg
Insoluble	8.09	g		Sodium	444	mg
Vitamin A	34.16	ug RE		Potassium	2281	mg
Vitamin C	1.60	mg		Phosphorus	774	mg

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ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	Red Star® Replacit® Milk Bread			
PRODUCT CODE	38300			
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

Quest #1: Due to the presence of sensitive components in the product, they are labeled as:
soy flour and whey (milk)

Allergens: Soy and milk

Quest #2: The sensitive components are prevented from contaminating the item supplied by:

- When egg products are blended, equipment is steam cleaned before and after production.
- When switching between milk products, equipment is dry cleaned before and after production.
- In addition, equipment is steam cleaned on a weekly basis (Friday or Saturday).

Robert Biwersi
Director, Quality Assurance
8/09

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

IDENTITY (As used on Label and List) Red Star® Replacit Milk Bread and Cake	<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: Any media suitable for the supporting fire.			
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? Skin? Ingestion?			
Health Hazards (Acute and Chronic):			
Carcinogenicity:	NTP?	IARC Monographs?	OSHA Regulated?
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: Clean up spill and discard product.
Waste Disposal Method: Sweep up and dispose of in landfill
Precautions to Be Taken in Handling and Storing: Store at room temperature in a dry area.
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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