

LESAFFRE YEAST CORPORATION

RED STAR® REPLACIT MILK CAKE TECHNICAL DATA SHEET

PRODUCT DESCRIPTION: Red Star® Replacit Milk® Cake 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: Whey, corn flour, sodium caseinate (milk) Allergens: milk products					
ANALYTICAL STANDARDS:					
Parameter		Typical Values		Test Method Reference	
Protein		20.0-21.0%		AOAC 991.201	
Lactose		46.0-47.0%		AOAC 980.13	
Moisture		4.5-5.5%		AOAC 925.09	
Ash		<6%		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	
Coliforms		<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	
	1-50 lb bag	4"	16"	36"	1.33
PALLET INFORMATION:					
Item Number	Pallet Configuration	Pallet Dimensions			Cubic Feet
		Height	Length	Width	
	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 Mik® Cake 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 bakery formula calling for dry milk, including cakes, cookies and other similar applications. Functions equally well in rolls, breads and buns. Not recommended for drinking.
FEATURES: 1. Can be added directly to mix. 2. Improves volume and texture of cakes. 3. White and yellow cakes will have a slightly more golden crust. Chocolate cake will exhibit a darker, richer crumb color.

REGULATORY & FACILITY INFORMATION

KOSHER	Kosher Dairy – Organized Kashrus Labs. Kosher certificates may be accessed electronically via www.oukosh.org The UKD for 38100 = OUD7-0F48A28.
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 sodium caseinate (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

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

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

LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	Red Star® Replacit® Milk Cake
PRODUCT CODE	38100
COMPANY	Lesaffre Yeast Corporation
ADDRESS	7475 West Main St Milwaukee, WI 53214
PHONE / FAX	414-615-4085 / 414-615-4003
CONTACT	Robert Bwersi – Director, Quality Assurance

TYPICAL ANALYSIS

Per 100g “As Is”

Calories	357	kcal		Fat	1.45-1.55	g
Moisture	5.0-6.0	g		Saturated	0.56	g
Protein	20.0-21.0	g		Unsaturated	0.54	g
Ash	4.0-6.0	g		Monounsaturated	0.32	g
Carbohydrates	69.0-71.0	g		Polyunsaturated	0.21	g
Complex	22	g		Trans Fatty Acids	0	g
Sugars	47	g		Cholesterol	15.27	mg
Dietary Fiber	0.67	g		Iron	1.23	mg
Soluble	0.03	g		Calcium	397	mg
Insoluble	0.64	g		Sodium	585	mg
Vitamin A	63.6	ug RE		Potassium	1455	mg
Vitamin C	2.20	mg		Phosphorus	562	mg

8/09

[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

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	Red Star[®] Replacit[®] Milk Cake			
PRODUCT CODE	38100			
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, Cake 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: Whey, corn flour, sodium caseinate (milk)

Allergens: Milk Products

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

[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

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>
--	--

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			

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

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

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.		

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

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