

LESAFFRE YEAST CORPORATION

RED STAR® 3-LD DRY MALT PRODUCT (non Diastatic)

TECHNICAL DATA SHEET

PRODUCT DESCRIPTION:

Product is a dried malt product that provides malt flavor and aroma 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: Barley Malt Syrup, caramel color

ANALYTICAL STANDARDS:

Parameter	Specification	Test Method Reference
Reducing Sugars (As Hydrated Maltose)	>60 %	Not Routinely Tested
Moisture	≤ 4%	AOAC
Enzyme Activity	None Detected	Not Tested
Granulation	Max. 35% thru 120Mesh	Not Routinely Tested

MICROBIOLOGICAL STANDARDS:

Parameter	Specification	Test Method Reference
Salmonella	Neg	BAM CH 6

PACKAGING INFORMATION:

Item Number	Units per Bag	Case Dimensions			Cubic Feet
		Height	Length	Width	
07000	50 lbs	7"	33"	19"	2.5

PALLET INFORMATION:

Item Number	Pallet Configuration	Pallet Dimensions			Cubic Feet
		Height	Length	Width	
07000	40 Bags (8 layers of 5)	44"	48"	40"	49

SHELF LIFE & STORAGE:

Shelf life of 24 Months if stored at < 70° F

KOSHER:

Kosher-Pareve

LOT CODING:

Julian Code Date Example: 9025 Where 9 = Year = 2009 and 025 = Day =25th Day = Jan 25

GMO / ORGANIC STATEMENT

Production facility has been "Certified Organic" by the Organic Food Federation (United Kingdom)

BSE:

No animal products used in manufacturing process or raw materials

PRESERVATIVES:

No preservatives present in product

VEGETARIAN STATUS:

Acceptable for "Vegan" diets

GLUTEN:

Contains Gluten

COUNTRY OF ORIGIN:

United Kingdom

GMPs:

Food GMPs

FOOD DEFENSE:

Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security

USAGE:

Use 6-8 oz. to replace one pound of malt syrup, making the difference up with water. Red Star[®] Non Diastatic 3LD Dry Malt Product (07000) is a free-flowing, golden brown powder with a distinct malt aroma and flavor

08/09

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

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

LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	Red Star[®] 3LD Malt
PRODUCT CODE	07000
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	383	kcal		Fat	0.5	g
Moisture	3.2	g		Saturated	0.2	g
Protein	5.0	g		Unsaturated	0.3	g
Ash	1.7	g		Monounsaturated	0.2	g
Carbohydrates	89.6	g		Polyunsaturated	0.1	g
Complex	44.0	g		Trans Fatty Acids	0	g
Sugars	45.6	g		Cholesterol	0	mg
Dietary Fiber	0.4	g		Iron	0	mg
Soluble	0.4	g		Calcium	14.9	mg
Insoluble	0	g		Sodium	17.8	mg
Vitamin A	0	ug RE				
Vitamin C	4	mg				

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	Red Star[®] 3LD Malt			
PRODUCT CODE	07000			
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 PRODUCTS¹	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
SULFITES²		X		X

¹Due to the presence of sensitive components, they are labeled as allergens on the package

²The caramel used for the manufacture of 3LD is an ammonia caramel of the class E150c. Sulfites are not used to manufacture this class of caramel.

Robert Biwersi
Director, Quality Assurance

10/09

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

IDENTITY (As used on Label and List) Red Star 3LD Malt	<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.

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: Dispersible			
Appearance and Odor: Ivory-tan, moist, yeasty, semi-solid			

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? Yes	Skin? N/A	Ingestion? N/A
Health Hazards (Acute and Chronic): Respiring yeast generates carbon dioxide. Do not store in air-tight container. Over exposure to carbon dioxide gas may cause asphyxiation. (Refer to Carbon Dioxide MSDS attached).			
Carcinogenicity: No	NTP? No	IARC Monographs? No	OSHA Regulated? No
Signs and Symptoms of Exposure: Over exposure to carbon dioxide include: stupor, dizziness, unconsciousness, death.			
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: If exposed to carbon dioxide, remove to fresh air. Give respiratory support if needed. Get medical aid.			

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: None suggested
Waste Disposal Method: Normal methods.
Precautions to Be Taken in Handling and Storing: Do not store in air-tight containers due to potential for compressed yeast to respire and generate dangerous carbon dioxide gas.
Other Precautions:

Section VIII - Control Measures

Respiratory Protection (Specify Type): Confined spaces which held compressed yeast could potentially contain carbon dioxide gas. Use NIOSH/MSHA approved self-contained breathing apparatus or supplied air respirator if oxygen content is below 19%. Use in accordance with 29CFR1910.134 and 29CFR1910. (Refer to MSDS for carbon dioxide.)		
Ventilation:	Local Exhaust Use adequate mechanical ventilation.	Special
	Mechanical (General)	Other
Protective Gloves: Work	Eye Protection: Safety Glasses Suggested	
Other Protective Clothing or Equipment: None normally required.		
Work/Hygienic Practices: Use Good Personal Hygiene and Good Housekeeping.		