

LESAFFRE YEAST CORPORATION

RED STAR® ANGEL CREAM

TECHNICAL DATA SHEET

PRODUCT DESCRIPTION:

Red Star® Angel Cream is a mixture designated especially for use in Angel Food and other foam cake production where it replaces Cream of Tartar. Red Star® Angel Cream controls the pH of egg whites more effectively than Cream of Tartar, resulting in increased volume and more uniform texture of the finished Angel Food Cake.

Since Angel Cream is formulated for a specific function, it should not be used with a soda to form a baking powder. The release of carbon dioxide from such a blend would normally be too fast.

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: Calcium Sulfate, Monocalcium Phosphate, Adipic Acid and Cornstarch.

ANALYTICAL STANDARDS:

Parameter	Specification	Test Method Reference
Adipic Acid	9.25-10.25 %	Not Routinely Tested
Moisture	≤ 5%	AOAC

MICROBIOLOGICAL STANDARDS:

Parameter	Specification	Test Method Reference
Salmonella	Neg	BAM CH 6

PACKAGING INFORMATION:

Item Number	Package	Case Dimensions			Cubic Feet
		Height	Length	Width	
14500	50 lbs Kraft w/poly.	6"	42"	20"	2.9
14610	6-5 lb Canisters / Case	8 3/8"	15 7/8"	10 5/8"	0.8

PALLET INFORMATION:

Item Number	Pallet Configuration	Pallet Dimensions			Cubic Feet
		Height	Length	Width	
14500	40 Bags (8 layers of 5)	35"	48"	40"	39
14610	50 (5 Layers of 10 Cases)	50	48	40	55.6

SHELF LIFE & STORAGE:

Shelf life of 24 Months if stored in cool, dry conditions

KOSHER:

Kosher-Pareve. Kosher certificates can be accessed at

<http://www.oukosher.org/index.php/professional/ukd>.

Angel Cream (50# Bag), item 14500, OU Unique ID: OUV7-E3155B0

Angel Cream 6/5# Cans, item 14610, OU Unique ID: OUV7-BDD63AC

LOT CODING:

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

GMO / ORGANIC STATEMENT

Contain corn materials that may be from genetically modified crops. We have been assured by our suppliers that the corn products do not contain Starlink™ corn.

BSE:

No animal products used in manufacturing process or raw materials

PRESERVATIVES:

No preservatives present in product

VEGETARIAN STATUS:

Acceptable for "Vegan" diets

GLUTEN:

Gluten Free

COUNTRY OF ORIGIN:

United States

GMPs:

Food GMPs

FOOD DEFENSE:

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

USAGE:

Red Star® Angel Cream should be used as an acid source at a 1:1 replacement for cream of tartar.

02/10

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.oukosher.org)

LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	Red Star[®] Angel Cream
PRODUCT CODE	14500, 14610
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	18	kcal		Fat	0	g
Moisture	5	g		Saturated	0	g
Protein	.01	g		Unsaturated	0	g
Ash	90.5	g		Monounsaturated	0	g
Carbohydrates	4.4	g		Polyunsaturated	0	g
Complex	4.4	g		Trans Fatty Acids	0	g
Sugars	0	g		Cholesterol	0	mg
Dietary Fiber	<1	g		Iron	0	mg
Soluble	<1	g		Calcium	20710	mg
Insoluble	<1	g		Sodium	0	mg
Vitamin A		ug		Phosphorous	9260	mg
		RE				
Vitamin C		mg				

8/09

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	Red Star [®] Angel Cream			
PRODUCT CODE	14500, 14610			
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	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	XX

The sensitive components are prevented from contaminating the item supplied using an allergen control program including cleaning & sanitizing after allergens

Robert Biwersi
Director, Quality Assurance

02/10

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

IDENTITY (As used on Label and List) Red Star Angel Cream	<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)) Recommended % (Optional)	OSHA PEL	ACGIH TLV
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: White powder			

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):			
Carcinogenicity: No	NTP? No	IARC Monographs? No	OSHA Regulated? No
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: 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):		
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.		