



RED STAR® COOL SMART YEAST CREAM 295 ACTIVITY

Technical Data Sheet

Product Description

Red Star® Cool SmartYeast is cream derived from a pure strain of *Saccharomyces cerevisiae*. A specific fermentation protocol is used to allow it to maintain activity during frozen storage. The yeast is a strong is applicable for frozen dough formulas with sugar levels from 0-20%. The moisture of the product is carefully controlled to give consistent activity to the baker from delivery to delivery.

Regulatory

The product is produced from materials that are wholesome and free from extraneous matter. Product is prepared following Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act of 1938, as amended and published in the CFR.

Ingredient Statement

Yeast

Analytical Standards

PARAMETER	SPECIFICATION	TEST METHOD REFERENCE
Solids	15-21%	AOAC 27.8.03 961.06
Activity	285-310	AACC 89-01 LYC – 4% Sugar Risograph

Microbiological Standards

PARAMETER	SPECIFICATION	TEST METHOD REFERENCE
Salmonella	Neg/Class III	BAM CH 6
Coliform	< 1000 CFU/g	BAM CH 4, AOAC 991.14
E. coli	< 100 CFU/g	BAM CH 4, AOAC 991.14

Packaging Information

Product is delivered in bulk tankers. Tankers are cleaned using CIP within 48 hrs of loading. ATP testing is done on the top hatch and outlet valve of each tanker to confirm cleanliness prior to loading. Each tank is sealed at all ports, with seal numbers included on the shipping paperwork.

UPC Code

00 17929 84118



Shelf Life & Storage

Red Star® Cool SmartYeast cream has a **shelf life of 21 days if stored at < 45° F**. Product is delivered at 33-45 ° F. Upon receipt, product should be stored in refrigerated storage tanks with a constant temperature setting of 33-38° F. Yeast should not be frozen.

Kosher

Certified Kosher Pareve by Organized Kashrus Labs (Circle K). Electronic kosher certificates can be accessed at www.digitalKosher.com. Digital Kosher K-ID - 84117=TTF-OSQV, 84118=NHH-XFFF

Halal

Certified Halal by Islamic Services of America

Lot Coding

Each shipment is coded with the date of shipment and a three-letter indicator of the bakery it is being shipped to. EX: 012509JLP Jan 25, 2009), or 9025JLP; where 9 = Year, 025 = Julian Date = Jan 25

GMO / Organic Statement

Non-GMO following EEC regulations. Contains no GMO enzymes, have not been solvent-extracted, synthetically preserved or irradiated. Contain no artificial flavors or colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor involved with any step of production. These products comply with NOP regulation 205.605(a)(20) and with 7 CFR 205.301(b&c)

BSE / TSE

No animal products used in manufacturing process or raw materials

Preservatives

No preservatives present in product

Sterilization

None – Not irradiated or treated with Ethylene Oxide

Vegetarian Status

Acceptable for “Vegan” diets

Country of Origin

United States

GMPs

Manufactured using Food GMPs



Gluten Status

Gluten Free

Food Defense Program

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

Third Party Audits

AIB – Annual

Steritech – Annual (Unannounced)

HACCP CCPs

80 Mesh Screen in line while loading

Checked after each load

Held if torn or excess material

05/10



NUTRIENT INFORMATION

Product Name Red Star® Cool SmartYeast - Cream
Product Code(s) 84118
Company Red Star Yeast Co., LLC
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	45-49	kcal	
Moisture	79-85	g	
Protein	8-10	g	
Ash	1-2	g	
Carbohydrates	4.5-6.5	g	
• Complex	4.5-6.35	g	
• Sugars	0	g	
Dietary Fiber	2.5-2.9	g	
• Soluble	0.5-0.7	g	
• Insoluble	1.9-2.13	g	
Vitamin A	0	µg RE	
Vitamin C	0	mg	
Thiamin	1.3-1.8	mg	
Niacin	5.4-9.0	mg NE	
Riboflavin	0.6-0.8	mg	
Fat	0.7-1.3	g	
• Saturated	.01-0.3	g	
• Unsaturated	.05-1.1	g	
• Monounsaturated	0.5-1.1	g	
• Polyunsaturated	<0.01	g	
Trans Fatty Acids	0.0	g	
Cholesterol	0	mg	
Iron	0.1-0.7	mg	
Calcium	11.8-13.4	mg	
Sodium	1.9-2.1	mg	
Potassium	370-402	mg	
Phosphorous	157-261	mg	

g = gram
mg = milligram
µg = microgram
RE = Retinol Equivalent
NE = Niacin Equivalent
IU = International Units

Ingredient Statement: Yeast

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ALLERGEN & SENSITIVE COMPONENTS

Product Name Red Star® Cool SmartYeast - Cream
Product Code(s) 84118

PARAMETER	PRESENT IN PRODUCT		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

There are no allergens present in our yeast manufacturing facilities. All raw materials are reviewed for the potential to contain allergens.

Robert Biwersi
 Director, Quality Assurance

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MATERIAL SAFETY DATA SHEET

RED STAR YEAST CO., LLC
MILWAUKEE, WISCONSIN

Identity *(As used on Label and List)*
Red Star® Cool SmartYeast -Cream

Section I - General Information

Manufacturer's Name
Red Star Yeast Co. LLC

Address
7475 West Main St Milwaukee, WI 53214

Emergency Phone Number: 800-424-9300
Telephone Number for Information: (414) 615-4085

Date Prepared: July 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 (H₂O = 1): N/A
Vapor Pressure (mm Hg.): N/A
Vapor Density (AIR = 1): N/A
Melting Point: 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

Incompatibility None

Hazardous Decomposition or Byproducts: None

Hazardous Polymerization: No **Conditions to Avoid:** None

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. Overexposure to carbon dioxide gas may cause asphyxiation.

Carcinogenicity: No **NTP?** No **IARC Monographs?** No **OSHA Regulated?** No

Signs and Symptoms of Exposure: Overexposure to carbon dioxide include: stupor, dizziness, unconsciousness, death.

Medical Conditions Generally Aggravated by Exposure: None known for cream yeast; however, overexposure to carbon dioxide can aggravate several medical conditions.

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 cream yeast to respire and generate dangerous carbon dioxide gas.

Other Precautions:

Section VIII - Control Measures

Respiratory Protection (Specify Type): Confined spaces that held cream yeast could potentially contain carbon dioxide gas. Use NIOSH/MSHA approved self-contained breather apparatus or supplied air respirator if oxygen content is below 19%. Use in accordance with 29CFR1910.134 and 29CFR1910.

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