

# LESAFFRE YEAST CORPORATION

**RED STAR® DOUBLE STRENGTH YEAST FOOD (BROMATE FREE)**

**PRODUCT CODE 28200**

**TECHNICAL DATA SHEET**

## 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.

## DESCRIPTION

A mineral yeast food, dough improver and water conditioner without potassium bromate. It is used in yeast leavened products to stimulate yeast growth and gas production, to improve gas retention in the dough and condition water to supply uniform hardness.

## INGREDIENT STATEMENT

Salt, Flour, Ammonium Chloride and Calcium Sulfate.

## MICROBIOLOGICAL STANDARDS

| Characteristic | Specifications     |
|----------------|--------------------|
| Salmonella sp  | Negative/375 grams |

## SUGGESTED APPLICATIONS

Bread, rolls, buns or any yeast raised product.

## USE LEVELS

Average percentage used is between 0.1875% to 0.375%, or 3 to 6 ounces per 100 pounds of flour. Usage amounts vary, depending on flour and shop conditions.

**FEATURES**

Increases fermentation by stimulating yeast to produce carbon dioxide at an accelerated rate, contributing to desired pH and conditioning of the dough without the use of potassium bromate.

**PACKAGING**

Packed in 50 lb. multiwall bag.

**CODING**

Julian Code Dating (year, day), 9082 = March 23, 1999

**SHELF LIFE & STORAGE**

Store in a cool (< 75° F.), dry area. Unopened product will keep up to 24 months from code date.

**KOSHER CERTIFICATION**

Certified Kosher

The information herein is true and accurate to the best of our knowledge, however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product

INGREDIENT INFORMATION  
NUTRIENT CONTENTS

Product Name: Red Star® Double Strength Yeast Food (Bromate Free)

Product Code: 28200

Company: Lesaffre Yeast Corporation

Address: 7475 West Main St Milwaukee, WI 53214

Phone: (414) 615-4085 Fax: (414) 615-4003

Contact Person: Robert E. Bwersi - Director, Quality Assurance

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TYPICAL ANALYSIS

Information provided on a per 100g 'as is' basis.

**Calories:** 80  
**Moisture:** 4-6 g  
**Protein:** 2.0-3.0 g  
**Ash:** 74-76 g  
**Carbohydrates:** 18 g  
♦ **Complex:** 18 g  
♦ **Sugars:** g  
**Vitamin A:** 0 µg RE  
**Vitamin C:** 0 mg  
**Thiamin:** 0 mg  
**Niacin:** 0 mg NE  
**Riboflavin:** 0 mg

**Fat:** 0 g  
♦ **Saturated:** g  
♦ **Unsaturated:** g  
♦ **Monounsaturated:** g  
♦ **Polyunsaturated:** g  
♦ **Trans Fatty Acids:** 0  
g  
**Cholesterol:** 0 mg  
**Dietary Fiber:** 0 g  
♦ **Soluble:** g  
♦ **Insoluble:** g  
**Iron:** 0 mg  
**Calcium:** 4,100 mg  
**Sodium:** 18,100 mg  
**Potassium:** 143 mg  
**Phosphorus:** 0 mg

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

**Ingredient Statement:** Salt, flour, ammonium chloride, calcium sulfate.

# LESAFFRE YEAST CORPORATION

## ALLERGEN & SENSITIVE COMPONENTS

| ITEM: RED STAR® DOUBLE STRENGTH YEAST FOOD - NO BROMATE<br>ALLERGEN & SENSITIVE COMPONENT                 | Q#1: PRESENT IN PROD |    | PRODUCT CODE: 28200<br>Q#2: PRESENT ON SAME LINE |    |   |
|---|----------------------|----|--|----|---|
|   | Yes                  | No | Yes  | No |   |
|   |                      |    |  |    |   |
| BARLEY PRODUCTS   |                      |    | X  | X  |   |
| BHA, BHT  |                      | X  |  |    | X |
| CELERY (root, leaves, stalk)<br>X   |                      |    | X  |    |   |
| CHOCOLATE PRODUCTS  |                      | X  |  | X  |   |
| CORN PRODUCTS   |                      | X  |  | X  |   |
| EGG PRODUCTS (mayonnaise, meringue,<br>X<br>ovalbumin, etc.)  |                      |    | X  |    |   |
| FD & C COLORS (Yellow #5, etc.)   |                      | X  |  | X  |   |
| FISH any type   |                      | X  |  |    | X |
| HYDROLYZED ANIMAL PROTEIN   |                      |    | X  | X  |   |
| HYDROLYZED PLANT PROTEIN  |                      | X  |  | X  |   |
| 3-MCPD ( MONOCHLOROPROPYLDIOL )<br>X  |                      |    | X  |    |   |
| MEAT & MEAT DERIVATIVES (beef, pork)<br>X   |                      |    | X  |    |   |
| MILK PRODUCTS (butter, casein, cheese, whey,<br>nougat, malted milk, sour cream, yogurt, etc.)            |                      |    | X  | X  |   |
| MONOSODIUM GLUTAMATE<br>X   |                      |    | X  |    |   |
| OAT PRODUCTS  |                      | X  |  | X  |   |
| PEANUT PRODUCTS<br>X  |                      |    | X  |    |   |
| RYE PRODUCTS  |                      | X  |  |    | X |
| SEEDS (cottonseed, poppy, sesame, sunflower, etc.)<br>X   |                      |    |  | X  |   |
| SHELL FISH ( crustaceans, mollusks, shrimp, crab,<br>X<br>lobster, oyster, clam, scallop, crayfish, etc.) |                      |    | X  |    |   |
| SOYBEAN PRODUCTS (tofu, miso, soy-derived<br>vegetable protein, etc.)                                     |                      |    | X  | X  |   |
| SULFITES  |                      | X  |  | X  |   |
| TREE NUT PRODUCTS (almond, cashew, hazelnut,<br>X<br>macadamia, pecan, pine, pistachio, walnut, etc.)     |                      |    | X  |    |   |
| WHEAT PRODUCTS (bran, bread crumbs, cracker<br>meal, farina, graham flour, wheat germ, etc.)              |                      | X  |  |    | X |
| OTHER:  |                      |    |  |    |   |

Quest #1: Due to the presence of sensitive component in the product, it is labeled as flour.

Quest #2: The sensitive components are prevented from contaminating the ITEM supplied by a wash and sanitizing after processing allergens.

Robert E. Biwersi  
Director, Quality Assurance  
July 2004

**MATERIAL SAFETY DATA SHEET**  
**LESAFFRE YEAST CORPORATION**  
**MILWAUKEE, WISCONSIN**

|  |   |
|--|---|
| IDENTITY (As used on Label and List)<br>RED STAR® YEAST FOOD - NO<br>BROMATE | 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. |
|--|---|

**Section I - General Information**

|  |   |
|--|---|
| <u>Manufacturer's Name</u><br>LESAFFRE YEAST CORPORATION<br><br>Address (Number, Street, City, State, and ZIP Code)<br>7475 West Main St Milwaukee, WI 53214 | Emergency Phone Number<br>800-424-9300<br><br>Telephone Number for Information<br>(414) 615-4085<br><br>Date Prepared: Dec 2006 |
|--|---|

**Section II - Hazard Ingredients/Identity Information**

|   |          |
|---|----------|
| Other Limits<br>Hazardous Components (Specific Chemical Identity; Common Name(s))<br>ACGIH TLV Recommended % (Optional) | OSHA PEL |
| Calcium Sulfate   | N/A      |
| Ammonium Chloride   | N/A      |
| Ascorbic Acid   | N/A      |
| Azodicarbonamide  | N/A      |

**Section III - Physical/Chemical Characteristics**

|                                       |     |   |     |
|---------------------------------------|-----|---|-----|
| Boiling Point                         | N/A | Specific Gravity (H <sub>2</sub> O = 1) | N/A |
| Vapor Pressure (mm Hg.)               | N/A | Melting Point                           | N/A |
| Vapor Density (AIR = 1)               | N/A | Evaporation Rate<br>(Butyl Acetate = 1) | N/A |
| Solubility in Water: <b>Soluble</b>   |     |   |     |
| Appearance and Odor: Off-white powder |     |   |     |

**Section IV - Fire and Explosion Hazard Data**

|                               |                  |     |     |     |
|-------------------------------|------------------|-----|-----|-----|
| Flash Point (Method Used) N/A | Flammable Limits | N/A | LEL | UEL |
|-------------------------------|------------------|-----|-----|-----|

Extinguishing Media: Water CO<sub>2</sub> or dry chemical extinguishers. Use SCBA if in a confined area.

Special Fire Fighting Procedures:

Unusual Fire and Explosion Hazards: Fumes may be toxic if product is burned.

### Material Safety Data Sheet

RED STAR<sup>®</sup> YEAST FOOD - NO BROMATE

#### **Section V – Reactivity Data**

|  |                |   |  |
|--|----------------|---|--|
| Stability                              | Unstable       |   | Conditions to Avoid Do not store oxidizing and reducing agents |
|  | Stable         | X |  |
| Incompatibility (Materials to Avoid):  |                |   |  |
| Hazardous Decomposition or Byproducts: |                |   |  |
| Hazardous Polymerization               | May Occur      |   | Conditions to Avoid:   |
|  | Will Not Occur | X |  |

#### **Section VI – Health Hazard Data**

|   |                        |                  |                       |
|---|------------------------|------------------|-----------------------|
| Route(s) of Entry:  | Inhalation? <b>Yes</b> | Skin? <b>Yes</b> | Ingestion? <b>Yes</b> |
| Health Hazards (Acute and Chronic): Can be irritant to eyes, upper respiratory tract, mouth or esophagus.                 |                        |                  |                       |
| Carcinogenicity: N/A  | NTP?                   | IARC Monographs? | OSHA Regulated?       |
| Signs and Symptoms of Exposure: <b>Irritation</b>   |                        |                  |                       |
| Medical Conditions Generally Aggravated by Exposure: <b>N/A</b>   |                        |                  |                       |
| Emergency and First Aid Procedures: Irrigate eyes, wash skin, drink large quantities of water if ingested. See Physician. |                        |                  |                       |

#### **Section VII - Precautions for Safe Handling and Use**

|   |
|---|
| Steps to Be Taken in Case Material Is Released or Spilled: <b>May be swept, shoveled or vacuumed.</b>           |
| Waste Disposal Method: <b>Follow local, state and/or federal regulations.</b>                                   |
| Precautions to Be Taken in Handling and Storing: Store in a cool, dry area. Avoid conditions which create dust. |
| Other Precautions: <b>None</b>  |

Section VIII - Control Measures

|   |                            |  |
|---|----------------------------|--|
| Respiratory Protection (Specify Type):              |                            |  |
| Ventilation:  | Local Exhaust    Desirable | Special    None                                |
|   | Mechanical (General)       | Other    None                                  |
| Protective Gloves:    Not necessary                 |                            | Eye Protection:    Goggles if dust is present. |
| Other Protective Clothing or Equipment: <b>None</b> |                            |  |
| Work/Hygienic Practices:    Avoid excess dust.      |                            |  |