

LESAFFRE YEAST CORPORATION

RED STAR® SUPER STARPROOF

PRODUCT CODE 37500

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.

INGREDIENT STATEMENT

Calcium sulfate, L-cysteine hydrochloride and ascorbic acid.

CHEMICAL STANDARDS

Characteristic

Specifications

Calcium	Maximum 23.0%
Ash	78%
Moisture	21%
Fat	Max. 7.0%
Ascorbic Acid	0.5%

SUGGESTED APPLICATIONS

Tortilla, flat bread, bread and roll operations where the elimination of the sponge process is desired.

Features:

1. Eliminates the time, labor and equipment for setting sponges.
2. Reduces mixing time by 20 to 30%.
3. Improves texture, grain and keeping qualities.

USAGE VARIATIONS

Use 4 to 8 ounces per 100 pounds of flour, depending on the formula and shop conditions. Rich doughs or strong flours will need maximum amounts of Red Star® Super Star Proof for proper development of the gluten. Super Star Proof should be added with other dry ingredients just before or after adding the flour. Doughs are mixed to full development, usually in the same time as a sponge dough and 20% to 30% less than a brew dough. Dough temperatures are normal to 2° F. higher than a sponge dough. Floor times are normal for the type of product to be produced. Make up, proof and bake in normal manner.

PACKAGING

50 lb. polylined carton.

CODING

Julian Code Dating (year, day), 3084 = March 25, 3003

SHELF LIFE & STORAGE

Store in a cool (<75° F.), dry area. Unopened product will remain fresh for 24 months.

KOSHER CERTIFICATION

Certified Kosher - Pareve

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

12/06

INGREDIENT INFORMATION

NUTRIENT CONTENTS

Product Name: Red Star[®] Super Starproof
Product Code: 37500
Company: Lesaffre Yeast Corporation
Address: 7475 West Main Street Milwaukee, WI 53214
Phone: (414) 615-4085 Fax: (414) 615-4003
Contact Person: Robert E. Biversi - Director, Quality Assurance

TYPICAL ANALYSIS

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

Calories: 5

Moisture: 20.8 g

Protein: 0 g

Ash: 78.9 g

Carbohydrates: 1 g

♦ *Complex*: g

♦ *Sugars*: g

Vitamin A: 0 µg RE

Vitamin C: 295 mg

Thiamin: 0 mg

Niacin: 0 mg NE

Riboflavin: 0 mg

Fat: .3 g

♦ *Saturated*: .3 g

♦ *Unsaturated*: g

♦ *Monounsaturated*: g

♦ *Polyunsaturated*: g

♦ *Trans Fatty Acids*: <.05 g

Cholesterol: 0 mg

Dietary Fiber: 0 g

♦ *Soluble*: g

♦ *Insoluble*: g

Iron: 0 mg

Calcium: 22,593 mg

Sodium: 0 mg

Potassium: 0 mg

Phosphorus: 0 mg

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

Ingredient Statement: Calcium sulfate, L-cysteine hydrochloride and ascorbic acid.

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

ITEM: RED STAR® SUPER STAR PROOF		PRODUCT CODE: 37500		
ALLERGEN & SENSITIVE COMPONENT	Q#1: PRESENT IN PROD		Q#2: PRESENT ON SAME LINE	
	Yes	No	Yes	No
BARLEY PRODUCTS		X	X	
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X	X	
CORN PRODUCTS		X	X	
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		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)		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		X	X	
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X	X	
PEANUT PRODUCTS		X		X
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X	X	
SULFITES		X	X	
TREE NUT PRODUCTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, etc.)		X	X	
OTHER:				

Quest #2: The sensitive components are prevented from contaminating the item supplied by a complete wash and dry before blending.

Robert E. Bowersi
 Director, Quality Assurance
 July 2004

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

IDENTITY (As used on Label and List) RED STAR® SUPER STARPROOF	<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

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

Section II - Hazard Ingredients/Identity Information

Other Limits Hazardous Components (Specific Chemical Identity; Common Name(s)) OSHA PEL ACGIH TLV Recommended % (Optional)		
Calcium Sulfate	TWA 10/mg M³	Total Dust

Section III - Physical/Chemical Characteristics

Boiling Point	1193°	Specific Gravity (H ₂ O = 1)	2.96
Vapor Pressure (mm Hg.)	N/A	Melting Point	1450°
Vapor Density (AIR = 1)	N/A	Evaporation Rate (Butyl Acetate = 1)	N/A
Solubility in Water: Slight			
Appearance and Odor: White, odorless powder			

Section IV - Fire and Explosion Hazard Data

Flash Point (Method Used) Non-combustible	Flammable Limits	LEL N/A	UEL N/A
Extinguishing Media: Any suitable for surrounding material			
Special Fire Fighting Procedures: None			
Unusual Fire and Explosion Hazards: Emits toxic fumes on thermal decomposition			

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RED STAR® SUPER STARPROOF

Section V – Reactivity Data

Stability	Unstable		Conditions to Avoid
	Stable	X	
Incompatibility (Materials to Avoid): N/A			
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? X	Skin? X	Ingestion? X
Health Hazards (Acute and Chronic): May cause respiratory irritation. Remove to fresh air. Wash skin thoroughly with soap and water. If ingested, induce vomiting. Seek medical assistance for all cases of over-exposure.			
Carcinogenicity:	NTP?	IARC Monographs?	OSHA Regulated?
Signs and Symptoms of Exposure: Irritation of eyes, lungs, itchy skin			
Medical Conditions Generally Aggravated by Exposure: Asthma			
Emergency and First Aid Procedures: Wash with water - remove to fresh air.			

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: Take up and containerize for proper disposal.
Waste Disposal Method: Comply with all current local, state and federal regulations.
Precautions to Be Taken in Handling and Storing: Store in cool, dry area. Keep container closed.
Other Precautions:

Section VIII - Control Measures

Respiratory Protection (Specify Type):		
Ventilation: <u> X </u>	Local Exhaust X	Special
	Mechanical (General)	Other
Protective Gloves: Recommended	Eye Protection: Recommended	
Other Protective Clothing or Equipment: Eye wash and safety equipment readily available.		
Work/Hygienic Practices: Normal for handling food ingredients. Wash thoroughly after handling.		