

LESAFFRE YEAST CORPORATION

RED STAR® YEASTADE – NO BROMATE

PRODUCT CODE 29100

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

Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, Ascorbic Acid, Azodicarbonamide.

MICROBIOLOGICAL STANDARDS

<u>Characteristic</u>	<u>Specification</u>
Salmonella sp	Negative

CHEMICAL STANDARDS

<u>Characteristic</u>	<u>Specification</u>
Moisture	5.0% Maximum
Calcium	20.48%
Phosphorus	13.23%

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USAGE

Use Levels: Average percentage used is between 0.5% to 0.75% or 8 to 12 ounces per 100 pounds of flour. A 10 oz. level of Red Star® Yeastade – No Bromate provides about 38 ppm of azodicarbonamide.

SUGGESTED APPLICATIONS

Bread, rolls, buns or any yeast raised product.

PACKAGING

Packed in 50 lb. multiwall bag.

CODING

Julian Code Dating (year, day), 9082 = March 23, 2009

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 pareve by Orthodox Union. UKD-ID = OUV7-C0EA706.

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

11/09

INGREDIENT INFORMATION
NUTRIENT CONTENTS

Product Name: Red Star® Yeastade - No Bromate

Product Code: 29100

Company: Lesaffre Yeast Corporation

Address: 7475 West Main Street Milwaukee, WI 53214

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

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

TYPICAL ANALYSIS

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

Calories: 0

Moisture: 2 g

Protein: 0 g

Ash: 98 g

Carbohydrates: 0 g

♦ *Complex*: 0 g

♦ *Sugars*: 0 g

Vitamin A: 0 µg RE

Vitamin C: 2.0 mg

Thiamin: 0 mg

Niacin: 0 mg NE

Riboflavin: 0 mg

Fat: 0 g

♦ *Saturated*: 0 g

♦ *Unsaturated*: 0 g

♦ *Monounsaturated*: 0 g

♦ *Polyunsaturated*: 0 g

♦ *Trans Fatty Acids*: 0 g

Cholesterol: 0 mg

Dietary Fiber: 0 g

♦ *Soluble*: 0 g

♦ *Insoluble*: 0 g

Iron: 0 mg

Calcium: 20,500 mg

Sodium: 0 mg

Potassium: 0 mg

Phosphorus: 13,200 mg

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

Ingredient Statement: Monocalcium Phosphate, Calcium Sulfate, Ammonium Sulfate, Ascorbic Acid, Azodicarbonamide.

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

ITEM: RED STAR® YEASTADE - NO BROMATE		PRODUCT CODE: 29100		
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: Azodicarbonamide	X		X	

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

Quest #2: The sensitive components are prevented from contaminating the item supplied by a wash and sanitize 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) RED STAR® YEASTADE NO BROMATE	<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) 615-4085
<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)
NONE

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: Soluble			
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 CO₂ 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

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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? Yes	Skin? Yes	Ingestion? Yes
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: Irritation			
Medical Conditions Generally Aggravated by Exposure: N/A			
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: May be swept, shoveled or vacuumed.
Waste Disposal Method: Follow local, state and/or federal regulations.
Precautions to Be Taken in Handling and Storing: Store in a cool, dry area. Avoid conditions which create dust.
Other Precautions: None

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: None		
Work/Hygienic Practices: Avoid excess dust.		