

LESAFFRE YEAST CORPORATION

SAF Instant[®] Premium Yeast

TECHNICAL DATA SHEET

PRODUCT DESCRIPTION:

SAF Instant[®] Premium Yeast is a bakers dry yeast (*Saccharomyces cerevisiae*) specially formulated to give enhanced activity in wide variety of baked goods. The formulation increases the activity to a level that is 15-30% higher than standard instant yeast products. Instant yeast derives its name from its ability to rapidly re-hydrate in water or when added directly into a dough. Although its functional properties are improved over active dry yeast, it falls under that standard of identity.

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 issued pursuant to this act.

INGREDIENT STATEMENT: Yeast, sorbitan monostearate, ascorbic acid, cellulose gum

ANALYTICAL STANDARDS:

Parameter	Specification	Test Method Reference
Dry Matter	94-96 %	AOAC 27.8.03 961.06

MICROBIOLOGICAL STANDARDS:

Parameter	Specification	Test Method Reference
Salmonella	Neg / Class III	BAM CH 6
Coliform	< 100 CFU /g	BAM CH 4
E. Coli	<10 CFU / g	BAM CH 4

PACKAGING INFORMATION:

Item Number	Units per Case	Case Dimensions			Cubic Feet
		Height	Length	Width	
15930	20 – 1 lb	9 13/16"	13 1/2"	7 5/8"	0.6

PALLET INFORMATION:					
Item Number	Pallet Configuration	Pallet Dimensions			Cubic Feet
		Height	Length	Width	
15930	105 Cases (7 layers of 15)	59"	48"	40"	65

SHELF LIFE & STORAGE:
SAF Instant [®] Yeast has a shelf life of 24 Months if stored at < 80° F.

KOSHER:
SAF Instant [®] Yeast is certified as Kosher-Pareve by KOF-K.

LOT CODING:
Production Month 1107 = Nov 2007, Expiration Month 1109 = Nov 2009 Internal Code 453/3 – Material tracking code

USAGE:
Varies with application or intended use. SAF Instant [®] Premium can be used at levels of 70-85 of standard instant yeast. When converting from compressed yeast, extra water is required to be added to the dough, approximately double the weight of the yeast.
Specifically formulated for: Bagels, Crackers, Croissants, Donuts, English Muffins, Flat Breads, Hearth Breads, Pan Breads, Pizza Crusts

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.

LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	SAF Instant® Premium
PRODUCT CODE (S)	15930
COMPANY	Lesaffre Yeast Corporation
ADDRESS	7475 West Main St Milwaukee, WI 53214
PHONE / FAX	414-615-4085 / 414-615-4003
CONTACT	Robert Bwersi – Director, Quality Assurance

TYPICAL ANALYSIS

Per 100g “As Is”

Calories	380-400	kcal		Fat	5-8	g
Moisture	4-6	g		Saturated	1-2	g
Protein	47-53	g		Unsaturated	4-6	g
Ash	4.5-6.5	g		Monounsaturated	4-6	g
Carbohydrates	30-36	g		Polyunsaturated	0-1	g
Complex	30-36	g		Trans Fatty Acids	0	g
Sugars	0	g		Cholesterol	0	mg
Dietary Fiber	30-36	g		Iron	2-4	mg
Soluble		g		Calcium	40-60	mg
Insoluble		g		Sodium	50-100	mg
Vitamin A	0	ug RE		Potassium	1500-1900	mg
Vitamin C	250-350	mg		Phosphorous	2300-2500	mg
Thiamin	9-16	mg				
Niacin	40-60	mg NE				
Riboflavin	4-6	mg				

Ingredient Statement: Yeast, sorbitan monostearate, ascorbic acid, cellulose gum

05/08

[7475 West Main St Milwaukee, WI 53214](http://www.lesaffre.com)

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	SAF Instant® Premium			
PRODUCT CODES	15930			
ALLERGEN & SENSITIVE COMPONENT	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. Allergens present in our dough conditioner blending operation are kept in separate buildings.

Robert Biwersi
Director, Quality Assurance

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

IDENTITY (As used on Label and List) SAF Instant [®] Premium Yeast	<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: May 2008

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 (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: 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			

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): Respiring yeast generates carbon dioxide. Do not store in air-tight container. Over exposure to carbon dioxide gas may cause asphyxiation. (Refer to Carbon Dioxide MSDS attached).			
Carcinogenicity: No	NTP? No	IARC Monographs? No	OSHA Regulated? No
Signs and Symptoms of Exposure: Over exposure to carbon dioxide include: stupor, dizziness, unconsciousness, death.			
Medical Conditions Generally Aggravated by Exposure: None known for compressed yeast; however, over exposure to carbon dioxide can aggravate several medical conditions. (Refer to carbon dioxide MSDS attached).			
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 compressed yeast to respire and generate dangerous carbon dioxide gas.
Other Precautions:

Section VIII - Control Measures

Respiratory Protection (Specify Type): Confined spaces which held compressed yeast could potentially contain carbon dioxide gas. Use NIOSH/MSHA approved self-contained breathing apparatus or supplied air respirator if oxygen content is below 19%. Use in accordance with 29CFR1910.134 and 29CFR1910. (Refer to MSDS for carbon dioxide.)		
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 requi.		
Work/Hygienic Practices: Use Good Personal Hygiene and Good Housekeeping.		