

LESAFFRE YEAST CORPORATION



Product Description: As a dough conditioner, SAF Pro[®] Croustilis[®] reduces the formation of blisters and enables the successful production of bakery products.

Advantages:

- Ensures a smooth crust
- Improves product appearance by reducing blisters
- Improves shelf life of dough in retarder or freezer
- Provides optimum volume
- Reduces labor cost – increase productivity

Directions: Add directly to the flour at 0.3 – 0.5% of the total flour weight.

Example: 4.8 - 8.0 oz. of SAF Pro[®] Croustilis[®] for 100 lbs. flour.

Applications: Baguettes, bagels, pizza crusts, mixes, frozen dough, par baked, retarded doughs, no-time doughs

Ingredients: Wheat flour, monoglycerides, ascorbic acid, enzymes

Packaging 22.05 lbs. (10 kg)
48 boxes/pallet

Product Code: 27201

Kosher: Kosher Pareve

GMO: Non GMO Following EEC regulation

Shelf Life:

Unopened	2 years
Opened	3 months

INGREDIENT INFORMATION

NUTRIENT CONTENTS

Product Name: SAFPro® Croustilis®

Product Code: 27201

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

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

Calories: 560-650

Moisture: 2-4 g

Protein: 5-7 g

Ash: 0.4-0.6 g

Carbohydrates: 45-55 g

♦ *Complex*: 43-53 g

♦ *Sugars*: 2-4 g

Vitamin A: < 100 µg RE

Vitamin C: 2000-2400 mg

Thiamin: < 0.2 mg

Niacin: 1-2 mg NE

Riboflavin: < 0.1 mg

Fat: 35-40 g

♦ *Saturated*: 23-29 g

♦ *Unsaturated*: _____ g

♦ *Monounsaturated*: 0.14-0.18 g

♦ *Polyunsaturated*: 0.50-.60 g

♦ *Trans Fatty Acids* 0 g

Cholesterol: < 1 mg

Dietary Fiber: 2-4 g

♦ *Soluble*: _____ g

♦ *Insoluble*: _____ g

Iron: 0.8-1.0 mg

Calcium: 25-35 mg

Sodium: 19-23 mg

Potassium: _____ mg

Phosphorus: _____ mg

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

Ingredient Statement: Wheat flour, monoglycerides, ascorbic acid, enzymes

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ALLERGEN & SENSITIVE COMPONENTS

Product Name: SAFPRO® CROUSTILIS®				
Product Number: 27201				
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

Allergens present in our products are always labeled.

Allergen control programs are in place when allergens are present on the same line. The programs include specific cleaning instructions and verification of the cleaning process.

Ingredients sold by Lesaffre Yeast Corporation are labeled with "Contains (allergen)"

Robert Biwersi
Director, Quality Assurance

January 10, 2008

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

IDENTITY (As used on Label and List) SAF PRO® CROUSTILIS®	<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 Street Milwaukee, WI 53214	Telephone Number for Information 414-615-4085
Date Prepared: 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 – no ingredients present at a level requiring disclosure under the Chemicals (Hazard Information and Packaging) Regulations (CHIP).

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: N/A			
Appearance and Odor: Off-white powder. Slight odor of acetic acid.			

Section IV - Fire and Explosion Hazard Data

Flash Point (Method Used) Product is combustible, but does not constitute a particular fire hazard. If concentrations of dust form, there is a risk of explosion. Under certain conditions, dust clouds can ignite.	Flammable Limits	LEL	UEL
Extinguishing Media: Suitable fire extinguishing media: water, foam, dry chemical, carbon dioxide.			
Special Fire Fighting Procedures: Protection against fire and dust explosions: Good housekeeping to avoid the accumulation of dust. High concentrations of dust are potentially explosive. Avoid ignition sources.			
Unusual Fire and Explosion Hazards:			

Material Safety Data Sheet**Croustilis****Page 2****Section V – Reactivity Data**

Stability	Unstable		Conditions to Avoid
	Stable	X	This material is stable under normal conditions of use.
Incompatibility (Materials to Avoid): None			
Hazardous Decomposition or By-products: None			
Hazardous Polymerization	May Occur		Conditions to Avoid:
	Will Not Occur		

Section VI – Health Hazard Data

Route(s) of Entry:	Inhalation?	Skin?	Ingestion?
Health Hazards (Acute and Chronic): Allergies of the respiratory system may occur. Repeated exposure may cause sensitivity. Contact with eyes may cause irritation. May cause adverse reaction if ingested by people who are allergic to wheat based products.			
Carcinogenicity:	NTP?	IARC Monographs?	OSHA Regulated?
Signs and Symptoms of Exposure:			
Medical Conditions Generally Aggravated by Exposure:			
Emergency and First Aid Procedures: Inhalation: remove from exposure and into fresh air. If symptoms of irritation or sensitivity occur (shortness of breath, wheezing or labored coughing) seek medical attention. Skin contact: Wash off with soapy water. Eye contact: rinse immediately with plenty of water. If irritation persists, seek medical attention.			

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: Use dustless means, for instance, vacuum with a high efficiency filter. Avoid brushing, sweeping or air hoses. Dilute remainder with plenty of water. Never use high pressure water jet.
Waste Disposal Method: No special disposal method is required. However, the method of disposal should be in accordance with current local authority regulations.
Precautions to Be Taken in Handling and Storing: Local Exhaust Ventilation (LEV) or enclosure of processes should be used where possible. Avoid dust formation.
Other Precautions: None

Section VIII - Control Measures

Respiratory Protection (Specify Type): Respirator with P3 filter.		
Ventilation:	Local Exhaust: In accordance with LEV requirements as defined in COSHH 1989 legislation.	Special
	Mechanical (General)	Other
Protective Gloves: Suggested	Eye Protection: Safety goggles as required.	
Other Protective Clothing or Equipment: Standard protective clothing (including gloves) and appropriate skin protection is required.		
Work/Hygienic Practices:		