



PRODUCT DATA SHEET

FREEZE-DRIED INSTANT BREWER'S YEAST

PRODUCT INFORMATION

Customer:

Brand:



Packaging:

VACUUM BAG

Legal or sales name:

DRIED BREWER'S YEAST

Product description:

The instant freeze-dried brewer's yeast is obtained from the cultivation of a pure strain of *Saccharomyces cerevisiae*, grown under controlled conditions.

Technical information

It's suitable for all bakery rising products, like pizza, bread, donuts, pastries etc ..

Produced in:

BELGIUM

Item code:

EAN Code:

8 021274 126007

EAN secondary packaging:

Size:

500 g

Customs tariff code:

21021031

INGREDIENTS LIST

Ingredients: Brewer's yeast (*Saccharomyces cerevisiae*), emulsifier: E491

USE INSTRUCTIONS

Operating modes:

This yeast is to be used in a quantity corresponding to about half of the dosage used for fresh yeast. Remember also that after being opened, the product should be stored in a refrigerator in a properly sealed case.

ORGANOLEPTIC CHARACTERISTICS

Description	
Smell	neutral, slightly fruity
Color	light brown

AGUGIARO & FIGNA MOLINI SpA
Strada dei Notari, 25/27 , 43044 , Collecchio (PR)

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CHEMICAL/PHYSICAL CHARACTERISTICS

Description	Unit of measure	Value	Tolerance
Raw proteins	%	50	+/- 9
Dry substance	%	95.5	+/- 1

NUTRITIONAL FACTS TABLE

Nourishing	Value per 100 g	MEASURE UNIT
Energy kJ	1493	Kilojoule
Energy kcal	356	Kilocalories
Total fat	5.7	Grams
Saturated Fat	0.9	Grams
Carbohydrate	19	Grams
Sugars	14	Grams
Fibers	27	Grams
Protein	44	Grams
Salt	0.3	Grams

STORAGE METHOD

Storage:	The product must be stored in a cool (25°C MAX) dry and clean place, free from insects, in its original pack with the best before date printed on the side.
Shelf life:	2 years. Once the package has been opened, up to 30 days in a closed jar at a temperature of 4°C.

PACKAGING METHOD

Package:	Packaging suitable for contact with food
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TRANSPORT CONDITIONS

Transport:	The transport is to be carried out by clean, undamaged, non-refrigerated, odorless, with no rust, mold and moisture means of transport, suitable for the transportation of flour for human consumption.
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MICROBIOLOGICAL CHARACTERISTICS

Contaminant	Unit of measure	Limit	Tolerance	Reference quantity
Total coliforms	u.f.c.	10 ³	max	in 1 g
Staphylococcus aureus	u.f.c.	25	max	in 1 g
Salmonella	u.f.c.	Absent		in 25 g

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ALLERGENS

Allergen	Condition	Origin
Cereals containing gluten	Absent	
Shellfish and shellfish by-products	Absent	
Eggs and egg by-products	Absent	
Fish and fish by-products	Absent	
Peanuts and peanut by-products	Absent	
Soy and soy by-products	Absent	
Milk and milk by-products (including lactose)	Absent	
Nuts	Absent	
Celery and celery by-products	Absent	
Sesame seeds and sesame seeds by-products	Absent	
Sulphur dioxide and sulphites	Absent	
Lupins and lupin by-products	Absent	
Shellfish and shellfish by-products	Absent	
Mustard and mustard by-products	Absent	

REF. Law: Annex III bis to Directive 2003/89/EC, and subsequent amendments

LEGAL PROVISIONS

HACCP:	In accordance with reg. (EC) No 852/2004 and subsequent amendments
Traceability:	In accordance with reg. (EC) No 178/2002 and subsequent amendments
GMO:	In accordance with reg. (EC) 1829/2003 and 1830/2003:-the product is not GMO- it is not GMOS derived - It does not contain any GMOS by-products
Ionizing radiation:	The product has not been subjected to any treatment with ionizing radiation
Packaging:	All the materials used for packaging our goods, both of our production and from commercialization, are in compliance with the requirements of the European regulations in force (Reg (EC) No 2023/2006 and reg. (EC) 1935/2004) and are therefore suitable to come into contact with food products.
Vegan Declaration:	the product does not contain any products of animal origin and it does not get in contact at any stage of production and packaging with products of animal origin
Nano-engineered materials Declaration:	the product does not contain and is not composed of any nano-engineered materials
Food additives and enzymes:	In accordance with reg. (EC) no 1332/2008 and no. 1333/2008
The product complies with, although not expressly stated, to the Italian and European regulations in force	

Firma di approvazione:

Stefano Mattioli - RGQ

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