Lesaffre Australia Pacific
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LESAFFRE TECHNICAL SPECIFICATION

Product code 1125
Rekord IDY (RED)

This product is prepared and packed in accordance with Good Manufacturing Practices and complies with Food Standards Code under the HACCP Food Safety Program.

Application/usage rate: Usage rate dependant on application, recipe and processing requirements.	
Trade use: Rekord IDY (RED)	**Date Issue:** 15/06/2023
General Description: Instant dry baker's yeast consists of living cells of Saccharomyces cerevisiae.	
Ingredients : Saccharomyces cerevisiae, Sorbitan monostearate (E491)	
Allergens: This product contains Dry yeast which certain individuals may be sensitive to. No other allergens are present.	
Packaging: 20 x 500g vacuum packed sachets	
Recommended storage: Cool, dry conditions ideally between 10°C-25°C	
Shelf Life: Can be stored for twenty-four (24) months in recommended conditions	
Kosher status: YES **Halal Status:** YES **GMO status:** Non-GMO	

Nutritional Information

Component	Average Qty per 100g	Component	Average Qty per 100g
Energy	1491Kj	Carbohydrates	19gm
Protein	43.5gm	Sugars	14gm
Total Fat	5.7gm	Sodium	110mg
Saturated	0.9gm	Fibre	27gm
		Moisture	<6%

This data is provided in the belief it is accurate within generally accepted standards and is provided for the information of qualified personnel. It does not constitute an offer by the manufacture, nor does it the manufacture warrant or guarantee its accuracy or completeness in describing the performance or suitability of the various products. The user therefore should make their own determination in using the product or the data contained herein.