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LESAFFRE AUSTRALIA PACIFIC

LESAFFRE TECHNICAL SPECIFICATION

Compressed Yeast
Product code 1005

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

Date Issue	27/06/2023	
General Description: Fresh baker's yeast. Solid, semi-solid or powder substance, intended for use in further preparation		
Ingredients: Bakers' Yeast, water		
Processing Aids: Potato Starch, Canola oil		
Allergens/ Sensitive Information: Nil. The product is active yeast which may be sensitive to some individuals.		
Packaging: Each unit (1kg block) of product is individually wrapped. Each shipper contains 12 x 1kg individual blocks.		
Recommended storage: Cool, Dry, hygienic environment between 1-6°C. Do not freeze.		
Shelf Life: 35 days with recommended storage conditions.		
Transport: Refrigerated truck should be used to maintain the temperature below 6°C		
Kosher Status: Certified	**Halal Status:** Certified	**GMO Status:** Non- GMO
Country of Origin: Australia (Victoria)		

Physiochemical Spec:

- **Appearance -** Light cream colour block.
- **Flavour /Odour -** No off flavours or odours.
- **Protein -** 42-48% (on dry solids base).
- **Activity -** Min 140mls CO2 in 2hrs Risograph Testing

Microbiological Spec

- **TPC** - < 9,000,000/gm
- **Coliforms-** < 900/gm
- **Wild Yeast-**<90,000/gm
- **Lactic Bacteria**< 9,000,000/gm

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.