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	YEAST DRIED		ED No: 04
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1. PRODUCT NAME

YEAST DRIED

2. DESCRIPTION



Yeast Instant Dried, also known as baker's yeast consists of living but inactive cells of *Saccharomyces cerevisiae*. Yeast is used as a leavening agent in baking breads and other bakery products.

PRODUCT RISK		
LOW	MEDIUM	HIGH

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Instant live cells of *Saccharomyces cerevisiae*

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS


- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	MAXIMUM LIMITS
Moisture	≤ 5 %
QUALITY PARAMETERS	LIMITS
Protein, min	≥ 40 %, on dry matter
Ash	≤ 6 %, on dry matter

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Texture	Porous cylindrical particles
Odour or flavour	Characteristic of yeast cells of the genus <i>Saccharomyces cerevisiae</i>
Colour	Sand colored granules
Foreign matter	None
Storage and transportation Temperature	15°C to 25°C

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8. CONTAMINANTS

8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	325 kcal
Protein	45 g
Carbohydrates	30 g
Fat	5 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/biodegradable packaging material shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	50 - 250 g
Warranty at delivery location	Minimum 4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. UNSTD-GEN-03: "UN Inspection"

12.2. UNSTD-GEN-04: "UN Certification"