



UN RATIIONS STANDARD

DATE: 31/08/2018

YEAST DRIED

ED No: 03

CODE: UNSTD-COM 4281

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1. PRODUCT NAME

YEAST DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



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

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Active dry form or instant live cells of *Saccharomyces cerevisiae*

3.2. OTHER PERMITTED INGREDIENTS

None permitted

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

MAXIMUM LIMITS

- 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

N/A

QUALITY PARAMETERS

MAXIMUM LIMITS

Moisture (m/m)

Active (dry) 6-5%

Instant active (4.0 – 5.5%)

Ash (m/m) dry matter basis

4-8%

7. PHYSICAL CRITERIA

PARAMETER

MAXIMUM LIMITS

Texture

tiny, dehydrated, bead-shaped particles

Odour or flavour

Characteristic of yeast cells of the genus *Saccharomyces cerevisiae*



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Colour	sand colored granules
Foreign matter	None
Storage and transportation	Ambient temperature

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 the 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	105 Kcal

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	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"