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	YEAST DRIED		ED No: 02
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1. PRODUCT NAME

YEAST DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Baker's yeast is a fast rising has very small fine granules, is used to leaven baked goods. It has a small amount of ascorbic acid and doesn't require dehydration. This type of yeast has been genetically engineered from different strains of yeast to produce breads.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

YEAST instant dried

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

Dried yeast is fresh yeast that has been pressed and dried until the moisture content is only about 8% maximum. It doesn't need to be dissolved in water first. The tiny dehydrated, bead-shaped, sand coloured granules are most often sold in convenient small foil-lined packages. It is sold in 4 ounce jars but once opened; the yeast needs to be stored in the refrigerator away from moisture, heat, and light.

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7. PHYSICAL CRITERIA

PARAMETER	MAXIMUM LIMITS
Texture & Shape	Very tiny, dehydrated, bead-shaped,
Odour or flavour	Characteristic of produces used, free from any kind of objectionable odour or flavour
Colour	sand colored granules
Foreign matter	None
Storage	Shall be maintained at ≤30°C during storage and delivery

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	325 Kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Packed in pressure in can or equivalent packing material that maintains product's both organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling. Shall not be < 90% (less Head space) of container water capacity.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 500 gr
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"