

## SPECIFICATION

**Product name:** Instant Dry Yeast (lean dough)

### **General description**

Instant dry yeast (lean dough) is a baker's yeast (*Saccharomyces cerevisiae*) and recommended for sugar level from 0% to 10% on flour weight.

### **Specific Properties**

Visual Description	Light yellow, particles or strips
Odor	Typical of baker's yeast
Impurities	No visible impurities
Moisture (%)	5.5 Maximum
Initial fermentation power (CO <sub>2</sub> ) /(mL/h)	700 Minimum
Dry matter (DM, %)	94.5 Minimum
Protein (DM,%)	40-51
Ash (DM, %)	4-8
Total plate count (cfu/ g)	10 <sup>5</sup> Maximum
E-coli (MPN/g)	10 <sup>2</sup> Maximum
Salmonella	Negative/25g
Staphylococcus aureus	Negative/25g
Pb (on dry, mg/kg)	1.0 Maximum
As (on dry, mg/kg)	1.5 Maximum

### **Ingredients**

Yeast(*Saccharomyces cerevisiae*) (99.0%) ,Emulsifier (sorbitan monostearate, 0.5%), Antioxidants(ascorbic acid,0.5%)

### **Storage**

Please store in cool and dry place or in condition below 25 °C. For optimum results, please reseal after opening and use up as soon as possible.

### **Shelf life**

24 months (with unopened packaging)

## Allergen

None—Reference (EU)1169/2011 Annex II

ALLERGEN	PRESENCE IN INGREDIENTS (yes or no), if YES, specify the ingredient	PRESENCE BY OTHER PROCESSES (yes or no)
Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except: (a) wheat based glucose syrups including dextrose (b) wheat based maltodextrins (c) glucose syrups based on barley (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin	No	No
Crustaceans and products thereof	No	No
Eggs and products thereof	No	No
Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations (b) fish gelatine or Isinglass used as fining agent in beer and wine	No	No
Peanuts and products thereof	No	No
Soybeans and products thereof, except: (a) fully refined soybean oil and fat (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources (d) plant stanol ester produced from vegetable oil sterols from soybean sources	No	No
Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin (b) lactitol	No	No

**ANGEL YEAST EGYPT CO., LTD**

New Beni Suef City in Eastern Nile-Area of Medium Industries - Piece of Land from 5/188 to 5/190 a.  
 Tel.: +202 25176472 Fax: +202 25176473  
 en.angelyeast.com

Nuts, namely: almonds ( <i>Amygdalus communis</i> L.), hazelnuts ( <i>Corylus avellana</i> ), walnuts ( <i>Juglans regia</i> ), cashews ( <i>Anacardium occidentale</i> ), pecan nuts ( <i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts ( <i>Bertholletia excelsa</i> ), pistachio nuts ( <i>Pistacia vera</i> ), macadamia or Queensland nuts ( <i>Macadamia ternifolia</i> ), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin	No	No
Celery and products thereof	No	No
Mustard and products thereof	No	No
Sesame seeds and products thereof	No	No
Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO <sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers (specify percentage)	No	No
Lupin and products thereof	No	No
Molluscs and products thereof	No	No
Tartrazine or yellow # 5	No	No

**Dosage**

The recommended dosage is from 0.8% to 1.5% on flour weight. You can change the dosage of yeast according to the demand. The right dosage depends among others on application, recipe, type of process and process circumstances.

**Direction for use**

Mix with flour or add to dough during first stage of mixing. Or dissolve the dry yeast into warm water (35-38°C) alternatively, and avoid yeast direct contact with ice water or ice block.

**Kosher Pareve**

Orthodox Union (OU)

**GMO Status**

Instant dry yeast shall be cultivated from a natural yeast strain without any genetically modified operation. The raw materials are GMO free.

**Lot Code Information**

**ANGEL YEAST EGYPT CO., LTD**

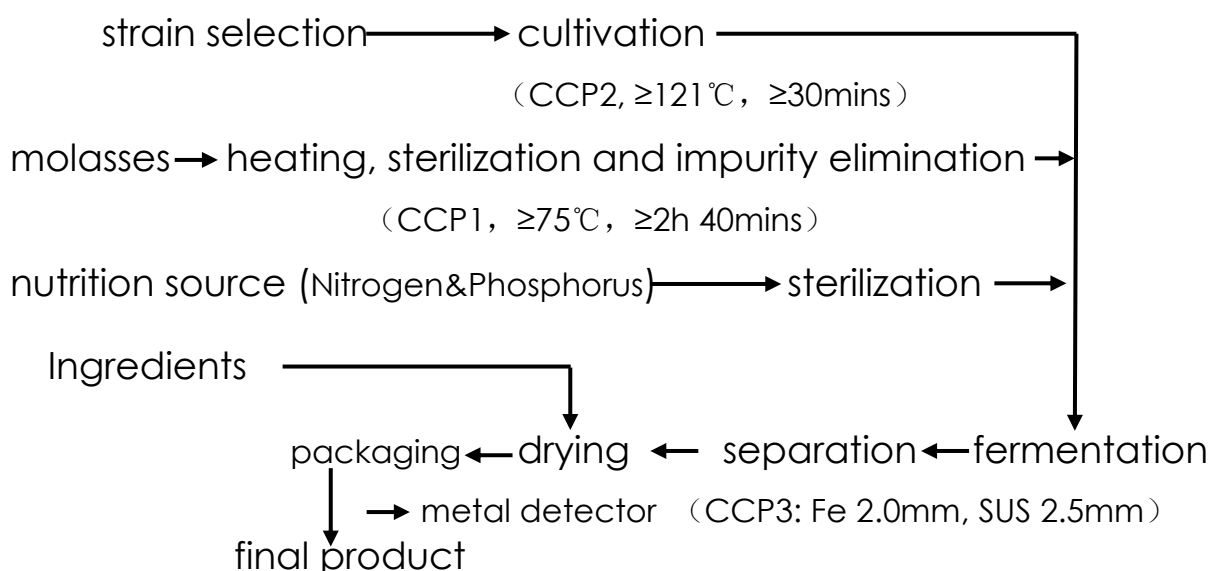
New Beni Suef City in Eastern Nile-Area of Medium Industries - Piece of Land from 5/188 to 5/190 a.  
 Tel.: +202 25176472 Fax: +202 25176473  
 en.angelyeast.com

The product code of instant dry yeast is manufacture date. The expiry date is manufacture date plus shelf life. For example, the product code is 10/04/2014, that means the product is manufactured on Apr 10, 2014. The shelf life is 24 months, so the expiry date of the product is 09/04/2016.

<b>Origin</b>	Egypt
<b>MSDS</b>	Attachment
<b>Emergency telephone No.</b>	+86-717-6369520
<b>Packaging</b>	Inner : Aluminum foil bag, vacuum packaging Outer : carton

**Certification**

ISO9001/ISO22000/ISO14001/ISO45001/KOSHER/HALAL/FSSC22000

**Flow Chart**


\*\*\*\*\*

Angel devotes to supplying high quality products and services to customers. Aiming at providing timely, convenient, satisfying technical services, our bakery technician team is fully prepared to offer solutions by either scan the code or simply click the button below. It will be appreciated to recommend our online technical services.

