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PINNACLE BAKERS COMPRESSED YEAST

SPECIFICATION NO: HA 14 01 09

GENERAL

Pinnacle Bakers Yeast is a selected pure culture of *Saccharomyces cerevisiae* grown under controlled conditions.

SPECIFIC PROPERTIES

- (a) Organoleptic Characteristic odour, free from taints.
- (b) Physical Extruded block of a minimum weight of 1 kilogram net at time of packing.
- (d) Activity 550 ± 50 (standard Mauri gassing test).
Compressed yeast at this activity is known to give satisfactory baking performance in the majority of bread making processes.

Only product, which conforms with respect to the above will be released for deliveries to customers, and will be certified accordingly on the delivery documentation.

GENERAL PROPERTIES

- (a) Analytical

Dry Matter	30.0 +/- 2	% w/w
Protein (N x 6.25)	56.0 +/- 5.0	% d/b
Phosphate (P ₂ O ₅)	2.8 +/- 0.5	% d/b
Salt	0.05 +/- 0.05	% w/w
PH	4.5 +/- 0.5	
Colour	Buff cream	

Registered in England No. 1413180
Registered Office: 10 Grosvenor Street London W1K 4QY

(b) Microbiological

The manufacturing process is carried out under tight microbiological control. Microbiological targets are as follows:-

Total Bacteria	< 1 x 10 ⁷ / gram
Lactic Acid Bacteria	< 1 x 10 ⁷ / gram
Wild Yeast	< 1 x 10 ² / gram
Coliforms	< 1 x 10 ² / gram

In addition, routine testing confirms the absence of Salmonella and Escherichia coli within the limits specified by approved test methods.

(c) Nutritional data (typical analysis)

Test	Concentration level	Unit of measure
Moisture	71.4	g/100g
Solids	28.6	g/100g
Ash	1.9	g/100g
Protein	17.6	g/100g
Fat	0.6	g/100g
Saturates	0.2	g/100g
Monosaturate	0.1	g/100g
Polyunsaturates	0.3	g/100g
Total carbohydrates	8.5	g/100g
Total sugars	0.1	g/100g
Energy	83	kcal/100g
Energy	350	kJ/100g
Dietary Fibre	7.0	g/100g
Sodium	18.0	mg/100g

(d) Allergens

This product does not knowingly contain allergenic ingredients or additives as defined by current EU and local legislation and directives.

(e) GMO status

Mauri Products does not knowingly use, in the manufacture of its products or have on site raw materials, which are subject to EU GMO labelling regulations 1829/2003 and 1830/2003.

PACKING

1 kilo blocks wrapped in waxed paper packed 12 to an outer case.

Metal detection procedures are carried out on every individual 12 kilo case. The metal detection equipment is regularly checked with test pieces inserted in the product.

- (i) 3mm Fe
- (ii) 5mm Non Fe
- (iii) 6mm Stainless Steel

IDENTIFICATION

Each 12 kilo case is coded with the following three identification marks:-

- (i) a three digit code relating to the day of the year on which it is packed e.g. January 31st is coded 031 etc.
- (ii) a 'Best Before' date, indicating the date after which the yeast may no longer retain optimum activity.
- (iii) a 'Product traceability' code enabling the manufacturer to trace the source and time at which the product was packed.

STORAGE

Pinnacle Bakers Yeast should be stored in a cold store with an air temperature between 0 °C and 6 °C. The recommended optimum product temperature is between + 1 °C and 8 °C. This is best achieved by allowing cold air to circulate between the boxes. Large fluctuations in temperature will cause deterioration in gassing potential and keeping qualities of the yeast.

SHELF LIFE

Pinnacle Bakers Yeast has a shelf life of 28 days from the date of packing, provided storage conditions are adhered to.

HAZARDS

Yeast is a food ingredient and is not hazardous in its compressed form, however if it is not stored under the recommended conditions it will give off carbon dioxide, which can cause affixation. It is therefore advisable to store under the correct conditions and ensure adequate ventilation if stored for long periods in an enclosed area.

Specification Authorised by



Date: 19/10/2013