

PRODUCT SPECIFICATION & DATA SHEETS

**KASTALIA HIGH ACTIVITY CREAM YEAST – Product Code: VS-KALA**

**GENERAL DETAILS -**

The above product complies with the applicable UK and European food legislation.  
 The product is principally intended for the production of bread and other bakery products.  
 More information is available from the following web links – [www.dclyeast.co.uk](http://www.dclyeast.co.uk) or [www.cofalec.com](http://www.cofalec.com)

**PRODUCTION PROCESS -**

Multiplication of a pure yeast culture in a medium containing molasses and nutrients. Separation of the yeast from the culture medium.  
 Cream Yeast contains more water than normal compressed yeast and this needs to be taken into account in recipes.

**INGREDIENT DECLARATION -**

<b>Declaration -</b> Cream Yeast ( <i>Saccharomyces Cerevisiae</i> )	<b>Ingredients -</b> Yeast 99.95% Stabiliser E415 (Xanthan Gum). Approx. 0.05%
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**PERFORMANCE -**

<b>Activity (Fermentometer P1 Test) -</b> Mean Target - m ls.CO <sub>2</sub> Range Individual Yeast Samples - m ls.CO <sub>2</sub>	71 67 – 75
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**PHYSICAL & ORGANOLEPTIC CHARACTERISTICS -**

Appearance	Uniform creamy liquid.
Colour	Beige – Can vary light to dark shades.
Odour & Flavour	Typical of Yeast.
Texture	Smooth and creamy.

**FOOD SAFETY -**

Foreign Material	The product and all ingredients used in its manufacture shall be free from infestation, contamination and extraneous matter including foreign flavours, colours and taints.
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**PACKAGING -**

Primary – In contact with product.	Food compatible materials. Vented plastic bag within a cardboard carton.
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**DELIVERY -**

Carton Weights	22 Kg
Temperature at Delivery	Target <5oc – Maximum 8oc

**PRODUCT IDENTIFICATION -**

Carton	Carton Labelled with following information – Manufactures Name Container Reference Unique Batch Code Best Before Date Net Weight
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**PRODUCT CERTIFICATION -**

<b>HALAL</b>	- The product is certified as HALAL and fit for use in HALAL products.
<b>KOSHER</b>	- The product is also certified as Kosher Parve Lamehadrine. Copies of current certificates are available on request.

**Typical Product Data -**

**KASTALIA HIGH ACTIVITY CREAM YEAST - Product Code: VS-KALA**

**General Data -**

DCL Yeast is for industrial use. This Bakers' Yeast is a product made by multiplication of a selected yeast strain of *Saccharomyces Cerevisiae*. It is a cream coloured liquid with a characteristic taste and smell. One gram of yeast will contain about several million living cells. The stabilizer used is Xanthan Gum (E415). It serves no purpose in the final product and therefore does not need to be declared on the final product packaging.

**Typical Composition -**

Dry Matter - %	16-19
Nitrogen on dry matter - %	8+ / - 1.5
Ash - %	6+ / - 2
Xanthan Gum - %	0.05

**Typical Microbiology -**

Coliforms - (CFU/g of yeast)	≤1000
E Coli - (CFU/g of yeast)	≤10
Salmonella	Absent in 25g of yeast
Staphylococcus Aureus - (CFU/g of yeast)	≤10
Listeria Monocytogenes - (CFU/g of yeast)	≤10

**Typical Nutritional Values / 100g -**

Energy	275 KJ 63 K cal
Protein	8.5
Carbohydrate	2.6 g
Sugars	2.1 g
Fibre	4.8 g
Fat	1.0 g
Saturates	0.17 g
Polyunsaturates	<0.17 g
<b>Vitamins -</b>	
Thiamine (B1)	0.340 - 2.550 mg
Riboflavin (B2)	1.020 - 1.36 mg
Pyridoxin (B6)	0.340 - 1.020 mg
Folic Acid (B9)	0.34 - 0.68 mg
PP (Niacin)	1.7 - 10.2 mg
Biotin (B8)	0.009 - 0.043 mg
<b>Minerals -</b>	
Potassium	0.102 - 0.425 g
Sodium	<0.085 g
Salt (Sodium x 2.5)	<0.213 g
Calcium	0.003 - 0.026 g
Magnesium	0.005 - 0.043 g
Iron	0.000 - 0.017 g

<b>Shelf Life -</b>	21 Days from date of production.
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<b>Storage -</b> Bakers' Yeast is a living product the characteristics of which may change according to the storage conditions.	Bulk refrigeration 0-7°C in hygienic conditions then into the dedicated refrigeration unit supplied with this unique yeast system. The unit is set to control to an average temperature of 4oc. Avoid freezing.
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<b>Allergens -</b> - DCL and their suppliers do not use allergens in their products as defined by current applicable European legislation. Additionally none of our products have been in contact with, nor contain sesame seeds or nuts or their derivatives.
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<b>GM O Declaration - Yeast Strain Origin -</b> The yeast described in this document has not been produced from Genetically Modified Organisms as defined by current applicable European legislation. All of our yeasts are manufactured exclusively from strains of <i>Saccharomyces Cerevisiae</i> obtained from our R & D Department.
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<b>Health &amp; Safety -</b> No particular hazards or special handling provisions beyond normal best practise typical for bakeries and or bulk storage facilities are associated with this product. Contact us direct if copies of Material Safety Data Sheets are required.
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