



DEACTIVATED YEAST

50 LB. BAG / 1206505
PRODUCT SPECIFICATION

Product Description

Bellarise Deactivated Yeast is deactivated yeast (*Saccharomyces cerevisiae*) with high reducing power and imparts minimal yeast flavor. It is ideal for Pizza, Pita Bread, Laminated Dough, Baguettes, Bread/Rolls and MelbaToast.

Benefits:

- ✿ Reduces mixing time
- ✿ Increases extensibility of dough
- ✿ Reduces elasticity of dough
- ✿ Improves machinability of the dough
- ✿ Label friendly

Ingredients

Yeast (*Saccharomyces Cerevisiae*).

Chemical Standards

STANDARD	VALUE	METHOD
Dry Matter	94 - 98%	AOAC 960.18
Protein (N x 6.25)	45 - 55%	AOCC 962.10

Microbiological Standards

STANDARD	VALUE	METHOD
Salmonella	Negative / 25g	FDA BAM Ch.6
Total Plate Count	< 100 000 cfu/g	FDA BAM Ch.4
Coliform	< 100 cfu/g	FDA BAM Ch.4
<i>E.coli</i>	< 10 cfu/g	FDA BAM Ch.4
Yeast & Mold	< 1 000 cfu/g	FDA BAM Ch.18

Packaging Information

Item #	Units per case	Case dimensions			Cubic feet
		Height	Length	Width	
1206505	1 * 50lb.	9.06"	18.11"	14.96"	1.42



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Shelf life & storage

18 months after date of production if stored below 77°F/25°C.

Kosher

Kosher-Pareve by OK Kosher

Halal

Halal certified

Lot Coding

Production month (01 2014 = Jan. 2014), Expiry month (01 2015 = Jan. 2015), Internal code (14T1234567), Packaging hour (00).

GMO Statement

Non-GMO according to EEC regulations. Contains no GMO enzymes, have not been solvent-extracted, synthetically preserved or irradiated. Contains no artificial flavors or colors.

BSE

No animal products or animal originated ingredients are used in manufacturing process.

Preservatives

No preservatives are present in product.

Vegetarian Status

Acceptable for "Vegan" diets.

Gluten

Gluten free

Country or Origin

Turkey

Quality Certificates

BRC Food, ISO 9001, ISO 22000, and FSSC 2000

Recommended Usage

0.1% - 0.5% W/W flour bases.

The optimum dosage should be identified through baking trials according to the flour quality and the desired dough characteristics.