



## Product specification

# INSTAFERM

Instant dry yeast **INSTAFERM** is a free flowing powder for use in baking. Yeast is cultivated from a pure selected strain of *Saccharomyces cerevisiae*, grown in controlled conditions.

**List of ingredients:** Yeast (*Saccharomyces cerevisiae*) 99% ± 1; Emulsifier (E491)1% ± 0,2; may contain ascorbic acid (<0,5%)

1 Characteristics organoleptics		
Color	Light fawn color	
Odor	Neutral to slightly fruity odor	
2 Characteristics physical-chemicals		Units
Dry matter	> 95	%
Protein (N x 6,25)	50 ± 9	%
3 Nutritional value (average)		
Energy value	357	Kcal/100g
Lipids	7	g/100g
of which saturates	6	g/100g
Carbohydrates	19	g/100g
of which sugars	<1	g/100g
Fiber	22	g/100g
Protein	44	g/100g
Salt	<1	g/100g
4 Fermentative activity		Units
SJA method	1350 ± 250	ml CO <sub>2</sub>
5 Microbiological		Units
Total bacteria	≤10 <sup>7</sup>	cfu/g
Total coliforms	≤10 <sup>3</sup>	cfu/g
Escherichia coli	≤10 <sup>2</sup>	cfu/g
Salmonella sp	Absent /25g	
6 Applications		Used in all yeast leavened baked products such as bread, rolls, donuts, bagels, pizza, etc.
7 Packaging		Dry yeast INSTAFERM is vacuum-packed. Cartons of 10kg (20 packets x 500g) or cartons of 15kg.
8 Shelf-life		Two years.
9 Storage		It should be stored in a cool and dry place under hygienic conditions to a food product.
10 Traceability		Batch number printed on each package and carton, LXXX/YY Z (day, year and bin packing).
11 Allergenic substances		Instant dry yeast does not contain any potential allergen (Annex III Directive 2003/89/CE and modifications introduced by directive 2006/142/CE).
12 GMO		Instant dry yeast is GMO free. The requirements of Regulations (CE) 1829/2003 and 1830/2003 in terms of traceability and labelling relating GMO do not concern this product.

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