

**Product name:** **BIOREAL organic active dry yeast AF**

**Product No.:** 31020.10.3                      31020.09.1                      31020.09.2  
 31020.09.3                      31020.09.4                      31020.09.5  
 31020.09.6                      31020.09.7                      31020.28.3

**Description:** Food-grade organic active dried yeast (*Saccharomyces cerevisiae*)

**Application / usage:** 1 - 2% on flour quantity for bread  
 2 - 3% on flour quantity for rolls and baguettes

**Origin:** Germany

**EG-Code:** DE-ÖKO-003, EU agriculture

**1. Sensory properties:**

<b>Colour:</b>	light brown
<b>Odour:</b>	characteristic of yeast
<b>Taste :</b>	characteristic of yeast
<b>Consistency:</b>	granules

**2. Physical and chemical properties:**

Parameter	Value	Unit	Method
Dry matter	ca. 91	%	Infrared measurement

**3. Packaging / Storage / Shelf life:**

<b>Packaging:</b>	- 10 kg aluminium packaging under vacuum - cardboard box with 7 display à 8 folding box with 5 x 9g alu packaging under protective atmosphere - cardboard box with 280 x 9g alu packaging under protective atmosphere
<b>Shelf Life</b>	12 months in unopened original packaging
<b>Remaining period:</b>	6 months
<b>Storage</b>	Store in a cool (<20°C) and dry place
<b>Batch code</b>	Serial batch number

**4. Trade name: organic active dry yeast**

<b>Ingredients</b> [Allergens in squared bracket*]:	<b>Country of origin:</b>
Organic yeast	Germany

\* details according to European Regulation (EC) No. 1169/2011. Possible cross contaminations are not considered.

QUID: not applicable

**5. Nutritional information\*:**

<b>Mean value per 100 g</b>	<b>Value</b>
Energy in kJ / kcal	1329 / 318
Total fat in g	6
- Saturated Fat in g	1,4
Total Carbohydrates in g	11
- Sugars in g	< 0,5
Dietary Fibre in g	30
Protein (N x 6,25) in g	40
Salt (calculated) in g	0,5

\* underlie natural variations

**6. Microbiological Information:**

<b>Type of analysis</b>	<b>Max. Value</b>
Total plate count cfu / g	100000
Moulds cfu / g	1000
Yeast cfu / g	Ca. 10 <sup>9</sup>
Coliform bacteria cfu / g	100
Salmonella	Absent in 25 g

**7. Allergen Information:**

	Allergen present as ingredient in the product	Possible cross contamination
Cereals with gluten (wheat, rye, barley, oat, spelt, durum or hybrid strains thereof) such as derivates	-	-
Crustaceans or derivates	-	-
Eggs and derivates	-	-
Fish and derivates	-	-
Peanut and derivates	-	-
Soya and derivates	-	-
Milk, dairy products and derivates (as well as lactose and milk proteins)	-	-
Nut products and derivates	-	-
Celery and derivates	-	-
Mustard and derivates	-	-
Sesame seeds and derivates	-	-
Sulfites (SO <sub>2</sub> , Sulfites, Sulfides)	-	-
Lupin and derivates	-	-
Molluscs and derivates	-	-

This product does not contain any ingredients subject to a specific labelling regarding genetically modified organisms (GMO) in accordance with the European Regulation (EC) No. 1829/2003 and No. 1830/2003.

This product and its packaging complies with the German directives for food and feeding stuffs; also with all following acts coming from the legal side of German foodstuff laws in their present valid version.

This product complies with The European Union Regulation 834/2007 EEC on organic production of agricultural products.

This product complies with the orientation values for pesticide residues drawn through BNN according to L 00.0034(DFG S 19)

The whole information described above is specific to our product. Especially with natural products, variations in composition and consequently in properties are possible. We always try to compensate these variations with adequate measures to maintain the specific properties, but don't recognize any legal claim that way.

All parameters not mentioned in this specification comply with European foodstuffs legislation. In case that German legislation gives stricter limits than the European ones, the German legislation is valid.

Date: 05.08.2016  
Completed / Proofed: Ruch / Lamm