



PRIMO YEAST

500g CAKES FOR PROFESSIONAL USE

MAIN CHARACTERISTICS

Every product characteristic is referable to the origin. The product is subject to a natural weight loss. The product does NOT contain preservatives. The product does NOT contain Genetically Modified Organisms. The product is gluten free and it is suitable for the production of gluten free products. The product does NOT contain allergens according to the Directive 2003/89 CE, III bis.

The product follows all requirements provided for by law: the product is monitored by the auto control system HACCP, according with Regulation CE 852/2004, and it satisfies the traceability requirement as requested by the Regulation CE n°178/2002.

The product does not fall within the scope of the D.Lgs n°81 of 09/04/2008 and updates.

PRODUCT DEFINITION

Compressed fresh yeast with high gassing power, suitable for craft and industrial bakers. It is a natural product containing exclusively pure *Saccharomyces cerevisiae* cells reproduced in big amount.

ORGANOLEPTIC FEATURES

Yeast is made by a homogenous mass with a crumbly consistency and a pale ivory color. The taste and the smell are light and typical.

MICROBIOLOGICAL FEATURES

Saccharomyces cerevisiae cells
> 7 billions/g

PHYSICAL AND CHEMICAL FEATURES

Humidity	< 68 %
Nitrogen (on dry matter)	> 6,8 %
Phosphorus (on dry matter - expressed as P2O5)	> 2,0 %
Ashes (by weight)	< 2,5 %
Acidity (by weight - expressed in ml of NaOH N/100 g)	< 5,0 %
Gluten	absent

STORAGE

Keep at a temperature of 0 +10°C.

PACKAGING

500g cakes wrapped in food kraft paper and cellophane.
Carton:10 kg.



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Company with Food Safety Management System certified by Bureau Veritas Italy SpA according to ISO 22000:2005
for the production of fresh baker's yeast..