



ZEUS YEAST CREAM

CREAM FOR INDUSTRIAL BAKERIES

MAIN CHARACTERISTICS

Every product characteristic is referable to the origin.

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

Yeast cream with high gassing power suitable for industrial bakeries.

Suitable for automatic dosing in order to standardize baking processes.

It is a natural product containing exclusively pure *Saccaromyces cerevisiae* cells reproduced in big amount.

TRANSPORT AND STORAGE

Transport temperature 0 +6 °C.

Storage temperature 0 +4 °C.

IBC: storage in a cooled room
Tanker truck: at the client's plant storage in insulated tanks of great capacity, with temperature control and CIP "Cleaning In Place" system.

PHYSICAL AND CHEMICAL FEATURES

Humidity < 80 %

Nitrogen (on dry matter) > 6,0 %

Phosphorus > 1,7 %
(on dry matter - expressed as P2O5)

Ashes (by weight) < 1,8 %

Acidity < 3,5 %
(by weight - expressed in ml of NaOH N/100 g)

Gluten absent

MICROBIOLOGICAL FEATURES

Saccharomyces cerevisiae cells
> 4,5 billions/g.

SUPPLY

Tanker truck or 1000 kg IBC tank.



ZEUS IBA S.R.L.

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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.