



PRIMO YEAST

500g BLOCKS 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 Organism according to Reg. (EC) 1829/2003 and 1830/2003.

The product is gluten free and it is suitable for the production of gluten free products. The product does NOT contain allergens according to Reg. (EC) 1169/2011 All.II

The product follows all requirements provided for by law: the product is monitored by the auto control system HACCP, according with Regulation (EC) 852/2004, and it satisfies the traceability requirement as requested by the Regulation (EC) 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	< 70 %
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 blocks 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.