

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

Product No.: 31020.10.3 31020.09.1 31020.09.2
31020.09.3 31020.09.6 31020.09.7
31020.28.3 31020.28.4 31020.08.1
31020.08.2

Description: Food-grade organic active dried yeast
(*Saccharomyces cerevisiae*), gluten < 20 ppm

Application / usage: 1 - 2% on flour quantity for bread
2 - 3% on flour quantity for rolls and baguettes
Mix organic yeast with flour, do not dissolve in water.

Origin: Germany

EG-Code: DE-ÖKO-003, EU agriculture

1. Sensory properties:

Colour:	light brown
Odour:	characteristic of yeast
Taste:	characteristic of yeast
Consistency:	granules

2. Physical and chemical properties:

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

3. Packaging / Storage / Shelf life:

Packaging:	<ul style="list-style-type: none"> – 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
Shelf Life	12 months in unopened original packaging
Remaining period:	6 months
Storage	Store in a cool (<20°C) and dry place
Batch code	Serial batch number

4. Trade name: organic active dry yeast

Ingredients*:	Country of origin:
Organic yeast	Germany

* details according to Regulation (EU) No 1169/2011.
Possible traces of allergens are not considered.

QUID: not applicable

5. Nutritional information*:

Mean value per 100 g	Value
Energy in kJ / kcal	1263 / 302
Total fat in g	4
- Saturated Fat in g	1
Total Carbohydrates in g	17
- Sugars in g	< 0,5
Dietary Fibre in g	31
Protein (N x 6,25) in g	34
Salt (calculated) in g	1

* underlie natural variations

6. Microbiological Information:

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

7. Allergen Information:

in accordance with Annex II to Regulation (EU) No 1169/2011

	Allergen contained	Traces possible
Cereals with gluten (wheat, rye, barley, oat, spelt, durum or hybrid strains thereof) such as derivatives	-	-
Crustaceans or derivatives	-	-
Eggs and derivatives	-	-
Fish and derivatives	-	-
Peanut and derivatives	-	-
Soya and derivatives	-	-
Milk, dairy products and derivatives (as well as lactose and milk proteins)	-	-
Nut products and derivatives	-	-
Celery and derivatives	-	-
Mustard and derivatives	-	-
Sesame seeds and derivatives	-	-
Sulfites (SO ₂ , Sulfites, Sulfides)	-	-
Lupin and derivatives	-	-
Molluscs and derivatives	-	-

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

This product and its packaging comply 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 Regulation (EU) 2018/848 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: 16.08.2022
Completed/ Proofed: Österle/ Ruch