



## Allinson - Dried Active Yeast

RCS-ALL-032 dried yeast

Revision: 5

Review Date: 01/01/2027

### Legal name

Dried Active Yeast

### Description

Dried baker's yeast which requires activation before use. Suitable for use in hand bread baking. Not suitable for bread machines.

**Conforms to all relevant statutory requirements (UK & EU Regulations)**

### Ingredients

Yeast (*Saccharomyces Cerevisiae*), **Emulsifier: Sorbitan Monostearate.**

### Allergen Advice

None.

### Warning/Advice

None

### Country of Origin

Manufactured in Italy.

### Weight

125g

### Organoleptic properties

<b>Visual Appearance</b>	Free flowing beige creamy spherical particles
<b>Colour</b>	Beige / very pale brown.
<b>Taste and Odour</b>	Typical of yeast.
<b>Texture</b>	Typical of dried yeast.

### Key Parameters

<u>Chemical / physical analysis</u>	<u>Target</u>	<u>Method</u>
Emulsifier Content	1.1%	Soxtec. In house analysis.
Dry Matter	>95%	Oven drying. 138°C for 90 mins.
Heavy metals (mg/kg) <ul style="list-style-type: none"><li>Lead</li><li>Arsenic</li><li>Cadmium</li></ul>	<ul style="list-style-type: none"><li>&lt; 0.5</li><li>&lt; 1.0</li><li>&lt; 1.0</li></ul>	UKAS accredited method

Microbiological analysis (Using standard microbiological methods)	
Micro-organism	Typically
Total Viable Count (CFU per gram)	Less than 10000
Yeasts and Moulds (CFU per gram)	Less than 100
<i>Salmonella</i> (CFU per 25g)	Not detected
<i>E. coli</i> (CFU per gram)	Not detected
<i>Staphylococcus aureus</i> (CFU per gram)	Not detected

Nutrition data		
	Typically 100g provides:	Source of data
Energy (kJ)	1598	Calculation from Nutricalc
Energy (kcal)	382	
Protein (g)	47.8	
Carbohydrate (g)	34.4	
of which sugars (g)	27.5	
of which starch (g)		
Fat (g)	5.7	
of which saturates (g)	4.7	
of which mono-unsaturates (g)	1.0	
of which poly-unsaturates (g)	0.0	
of which trans-unsaturates (g)	0.0	
Fibre (AOAC) (g)	0.9	
Sodium* (g)	0.015	
*Equivalent as Salt (2.5 x sodium) (g)	0.0375	
Water (g)	4.0	
Ash (g)	1.5	

Food Allergens	Yes/No/MC (May contain)
<b>Product contains?</b>	
Peanuts and products thereof	No
Nuts i.e. Almond, Hazelnut, Walnut, Cashew, Pecan Nut, Brazil Nut, Pistachio Nut, Macadamia Nut and Queensland Nut and products thereof	No
Sesame seed and products thereof	No
Milk (including lactose) and products thereof	No
Egg and products thereof	No
Fish and products thereof	No
Crustaceans and products thereof	No
Soya and products thereof	No
Cereals containing gluten, i.e. wheat, rye, barley, oats, spelt, kamut or their hybridised strains and products thereof	No
Celery and products thereof	No
Sulphur dioxide and sulphites at levels above 10mg/kg or 10mg/litre expressed as SO <sub>2</sub> and products thereof	No
Mustard and products thereof	No
Lupin and products thereof	No
Molluscs and products thereof	No

The following are not used during any part of the manufacturing and packaging process unless marked with an X:					
	Contains (X)		Contains (X)		Contains (X)
Processing aids		Natural flavourings		Genetically Modified Organisms	
Natural colourings		Artificial flavourings		Products made from or made by GMO's	
Artificial colourings		Nature identical flavourings		Milk or meat from cloned animals	
Colours (E110, E104, E122, E129, E102 or E124)		Flavour enhancers		Meat	
Azo dyes		Sugar alcohols (Polyols)		Animal derivatives	
Gelling agents		Hydrogenated or Partially Hydrogenated Fat		Phenylalanine	
Emulsifiers	x	Palm Oil from a non-sustainable source	x	Enzymes	
Stabilisers		Preservatives		Nano particles	
Thickeners		Antioxidants		Seeds / seed derivatives	
Acidity regulators		Flour treatment agents		Mineral Hydrocarbons	
Firming agents		Raising agents		Caffeine	
Humectants		Anti-caking agents		Irradiated materials	
Sweeteners					

<b>Suitable for:</b>	
Vegetarians	Yes
Vegans	Yes

<b>Storage</b>
Dry conditions of below 65% relative humidity and at 10-20°C avoiding temperature fluctuations in excess of 5°C in any 24 hour period. The product must be stored away from substances with strong odours and it should not be subjected to draughty conditions, direct light or sources of ignition.
Store in the fridge once opened with the lid secured back on. Use within 4 months once opened. Packed in a protective atmosphere.

<b>Usage instructions</b>
Refer to back of back instructions.

<b>Shelf-life</b>
24 months from date of packing.