

# LESAFFRE YEAST CORPORATION

**RED STAR® DOUBLE STRENGTH YEAST FOOD (BROMATE FREE)**

**PRODUCT CODE 28200**

## **TECHNICAL DATA SHEET**

### REGULATORY

All materials shall be of edible grade, clean, sound wholesome and free from extraneous matter. Product shall be prepared following Good Manufacturing Practices and shall comply with the Federal Food, Drug and Cosmetic Act of 1938, as amended and with regulations issues pursuant to this act.

### DESCRIPTION

A mineral yeast food, dough improver and water conditioner without potassium bromate. It is used in yeast leavened products to stimulate yeast growth and gas production, to improve gas retention in the dough and condition water to supply uniform hardness.

### INGREDIENT STATEMENT

Salt, Wheat Flour, Ammonium Chloride and Calcium Sulfate.

### MICROBIOLOGICAL STANDARDS

Characteristic	Specifications
Salmonella sp	Negative/375 grams

### SUGGESTED APPLICATIONS

Bread, rolls, buns or any yeast raised product.

### USE LEVELS

Average percentage used is between 0.1875% to 0.375%, or 3 to 6 ounces per 100 pounds of flour. Usage amounts vary, depending on flour and shop conditions.

### FEATURES

Increases fermentation by stimulating yeast to produce carbon dioxide at an accelerated rate, contributing to desired pH and conditioning of the dough without the use of potassium bromate.

### PACKAGING

Packed in 50 lb. multiwall bag.

### CODING

An eight digit lot code format LMMDDYYL is used to identify the production line, production date and the production sequence.

Lot L070114B indicates:

First Letter “L”= item was manufactured on production line L

First – Sixth Digits = month, date and year, e.g. July 01,2014

Second Letter = “B” would indicate this is the second product produced on production line A.

### SHELF LIFE & STORAGE

Store in a cool (< 75° F.), dry area. Unopened product will keep up to 24 months from code date.

### KOSHER CERTIFICATION

Certified Kosher

04/15

# NUTRITIONAL INFORMATION

PRODUCT NAME	Red Star® Double Strength Yeast Food (Bromate Free)
PRODUCT CODE	28200
COMPANY	Lesaffre Yeast Corporation
ADDRESS	7475 West Main St. Milwaukee, WI 53214

## TYPICAL ANALYSIS

Per 100g “As Is”

Calories	80	kcal	Fat	0	g
Moisture	4-6	g	Saturated		g
Protein	2.0-3.0	g	Unsaturated	0	g
Ash	74-76	g	Monounsaturated	0	g
Carbohydrates	18	g	Polyunsaturated	0	g
Complex	18	g	Trans Fatty Acids	0	g
Sugars	<1	g	Cholesterol	0	mg
Dietary Fiber	0	g	Iron	0	mg
Soluble		g	Calcium	4,100	mg
Insoluble		g	Sodium	18,100	mg
Vitamin A	<10	ug RE	Potassium	143	mg
Vitamin C	0	mg	Phosphorous	0	mg
Thiamin		mg	Pyridoxine		mg
Niacin		mg NE	Folic Acid		mg
Riboflavin		mg	Vitamin B12	<1	ucg

# ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	Red Star® Double Strength Yeast Food (Bromate Free)
PRODUCT CODES	28200
COMPANY	Lesaffre Yeast Corporation

ALLERGEN & SENSITIVE COMPONENT	PRESENT IN PROD		PRESENT ON SAME LINE	
	YES	NO	YES	NO
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		X	X	
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		X
FISH any type		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		X
TREE NUTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten etc.)	X		X	
PEANUTS		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X	X	
BARLEY PRODUCTS		X	X	
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X	X	
FD&C COLORS (Yellow #5, etc.)		X	X	
HYDROLYZED ANIMAL PROTEIN		X	X	
HYDROLYZED PLANT PROTEIN		X	X	
3-MCPD ( MONOCHLOROPROPYLDIOL )		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X	X	
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		X		X
SULFITES		X	X	

Quest #1: Due to the presence of sensitive component in the product, it is labeled as flour.

Quest #2: The sensitive components are prevented from contaminating the item supplied by a wash and sanitizing after processing allergens.

## SAFETY DATA SHEET

SECTION 1: Identification			
<b>Product Name: Red Star 2X Yeast Food - Bromate Free</b> Product codes: 28200		Manufacturer: LAKE COUNTRY FOODS OCONOMOWOC, WI <b>Emergency Phone: 800-424-9300</b>	
Red Star 2X Yeast Food Bromate Free is a concentrated dough conditioner used to improve yeast activity.			
SECTION 2: Hazard(s) Identification			
Contains gluten from wheat flour			
SECTION 3: Composition / Information on Ingredients			
Ingredients	CAS#	% by Weight	
Sodium Chloride	7647-14-5	Proprietary	
Wheat Flour	130498-22-5	Proprietary	
Ammonium Chloride	1212-02-9	Proprietary	
Calcium sulfate	7778-18-9	Proprietary	
SECTION 4: First Aid Measures			
Eye Contact: Flush eyes with clear water for 15 minutes			
Inhalation: NA			
SECTION 5: Fire-Fighting Measures			
Flash Point	Solid	Extinguishing Material	CO <sub>2</sub> , Water or Foam
Flammable Limits	NA	Hazard. Combustion Prods	None
Explosion - Mechanical	None	Explosion - Static	High Dust Levels
Firefighting Hazards	No special requirements		
SECTION 6: Accidental Release Measures			
Spilled 2X Yeast Food Bromate Free can be cleaned up by vacuum or sweeping and disposed of in landfill. Wet cleaning can used to remove fine dust, with liquid waste to sewer.			
SECTION 7: Handling and Storage			
<b>Handling:</b> Avoid breathing dust. Keep out of eyes.			
<b>Storage:</b> Store in original packaging or in clean covered container. Store in cool, dry conditions			
SECTION 8: Exposure Controls / Personal Protection			
<b>Respiratory Protection:</b> None			
<b>Eye Protection:</b> Wear safety goggles to avoid eye contact			
<b>Clothing:</b> No special requirements related to safety of product			
<b>Engineering Controls:</b> NA			
SECTION 9: Physical and Chemical Properties			
Appearance	White Powder	Explosion Limits	Not Applicable
Vapor Pressure	Not Applicable	Vapor Density	Not Applicable
pH	Not Applicable	Relative Density	Not Applicable
Melting Point	Not Applicable	Freezing Point	Not Applicable
Solubility	Moderately Slightly	Boiling Point	Not Applicable
Flash Point	Not Applicable	Evaporation Rate	Not Applicable
Odor	Chemical	Viscosity	Not Applicable
Partition Coefficient	Not Applicable	Auto-ignition Temp	Not Applicable
Decomposition Temp.	Not Applicable		

## SAFETY DATA SHEET

<b>SECTION 10: Stability and Reactivity</b>	
<b>Reactivity</b>	Non-reactive
<b>Chemical Stability</b>	Stable under normal conditions of use
<b>Other</b>	None
<b>SECTION 11: Toxicological Information</b>	
Material is Generally Recognized as Safe	
<b>Long Term Exposure</b>	No effects known
<b>Short Term Exposure</b>	No effects known
<b>Sensitization</b>	No effects known
<b>Allergen</b>	Gluten
<b>Carcinogenicity</b>	Not Listed as carcinogenic by NTP or IARC
<b>Reproductive Toxicity</b>	None
<b>SECTION 12: Ecological Information (non-mandatory)</b>	
No environmental effect	
<b>SECTION 13: Disposal Considerations (non-mandatory)</b>	
Product can be disposed of in landfill or to sanitary sewer discharge in accordance with local regulations	
<b>SECTION 14: Transport Information (non-mandatory)</b>	
<b>Shipping Classification</b>	Not Hazardous
<b>Refrigeration</b>	Not Required
<b>SECTION 15 Regulatory Information (non-mandatory)</b>	
NA	
<b>SECTION 16: Other Information</b>	
Updated April 2, 2015.	