

# PRODUCT SPECIFICATION

DATE OF ISSUE  
01-09-2023

## ORGANIC ACTIVE DRY YEAST 500g

NATUURLIJK NATUURLIJK PRODUCT CODE:  
X1724

PRODUCTION:  
36602408

**NATUURLIJK**  
**NATUURLIJK**  
*special food ingredients*

## 1. PRODUCT IDENTIFICATION

### 1.1 Supplier product information

|                 |                                         |               |                        |
|-----------------|-----------------------------------------|---------------|------------------------|
| Product name    | Organic active dry yeast gluten free 9g |               |                        |
| Production      | 36602408                                |               |                        |
| Best Before End | 31-08-2024                              |               |                        |
| Product code    | Content                                 | EAN           | Packaging              |
| X1724           | 500g                                    | 8718309832445 | Vacuum-sealed aluminum |

### 1.2 Scientific product information

#### Single ingredient

|               |                          |
|---------------|--------------------------|
| Main use      | Raising agent            |
| Chemical name | Saccharomyces cerevisiae |

### 1.3 Legislative product information

|                   |            |                      |        |
|-------------------|------------|----------------------|--------|
| HS code (customs) | 2102 10 31 |                      |        |
| Country of Origin | Germany    |                      |        |
| Certification     | Organic    | Certification number | 103446 |
|                   | Institute  | Skal NL-BIO-01       |        |

## 2. PRODUCT INFORMATION

### 2.1 Physical and Chemical properties

|                    | Unit | Specification    | Method               |
|--------------------|------|------------------|----------------------|
| Appearance         |      | granules         |                      |
| Colour             |      | light brown      |                      |
| Odour/taste        |      | product specific |                      |
| Dry matter content | %    | 90,8             | infrared measurement |

### 2.2 Microbiological data

|                   |       |                       |  |
|-------------------|-------|-----------------------|--|
| Total plate count | Cfu/g | <100.000              |  |
| Moulds            | Cfu/g | <1.000                |  |
| Yeasts            | Cfu/g | 9,3 * 10 <sup>9</sup> |  |
| E Coli            | Cfu/g | <100                  |  |
| Coliforms         | Cfu/g | <100                  |  |
|                   |       |                       |  |

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### 2.4 Nutritional Information

#### 2.4.1 Nutritional Values

|                    |           |      |  |
|--------------------|-----------|------|--|
| Energy             | kJ/100g   | 1263 |  |
| Energy             | kcal/100g | 302  |  |
| Protein            | g/100g    | 34   |  |
| Carbohydrate:      | g/100g    | 17   |  |
| Of which Sugars    | g/100g    | <0,5 |  |
| Polyols            | g/100g    |      |  |
| Starches           | g/100g    |      |  |
| Others             | g/100g    |      |  |
| Fat:               | g/100g    | 4    |  |
| Of which Saturated | g/100g    | 1    |  |
| Mono-unsaturated   | g/100g    |      |  |
| Poly-unsaturated   | g/100g    |      |  |
| Transfatty acids   | g/100g    |      |  |
| Cholesterol        | mg/100g   |      |  |
| Water              | g/100g    |      |  |
| Organic acid       | g/100g    |      |  |
| Dietary fiber      | g/100g    | 31   |  |

#### 2.4.2 Minerals

|                        |        |   |  |
|------------------------|--------|---|--|
| Sodium chloride (NaCl) | g/100g | 1 |  |
|------------------------|--------|---|--|

### 3. FOOD INTOLERANCE

#### 3.1 Allergens

| Yes = ✓ / No = ✗                                                                                               | Contains | Cross-Contamination (Risk) |  |
|----------------------------------------------------------------------------------------------------------------|----------|----------------------------|--|
| Celery and products thereof                                                                                    | ✗        | ✗                          |  |
| Cereals containing gluten and products produced with these (wheat, rye, oats, spelt, barley, Kamut or hybrids) | ✗        | ✓                          |  |
| Crustaceans and Shellfish                                                                                      | ✗        | ✗                          |  |

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|                                                         |   |   |  |
|---------------------------------------------------------|---|---|--|
| Eggs and products thereof                               | X | X |  |
| Fish and products thereof                               | X | X |  |
| Lupin and products thereof                              | X | X |  |
| Milk and products thereof (including Lactose)           | X | X |  |
| Molluscs and products thereof                           | X | X |  |
| Mustard and products thereof                            | X | X |  |
| Nuts and products thereof (almonds, hazelnuts, walnuts) | X | X |  |
| Peanuts and products thereof                            | X | X |  |
| Sesame seeds and products thereof                       | X | X |  |
| Soy and products thereof                                | X | X |  |
| Sulphite (E221 – E228)                                  | X | X |  |
| Sulphur dioxide (>10mg/kg)                              | X | X |  |

### 3.2 Suitability for other diets:

|          |   |                    |   |
|----------|---|--------------------|---|
| Coeliacs | X | Lactose intolerant | ✓ |
| Halal    | ✓ | Vegans             | ✓ |
| Kosher   | ✓ | Vegetarian         | ✓ |

### 3.3 GMO Declaration:

This product does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product comes into contact with genetically modified organisms.

## 4. STORAGE CONDITIONS

|                    |                                                                                                                  |
|--------------------|------------------------------------------------------------------------------------------------------------------|
| Storage conditions | In sealed original packaging. Store cool and dry, <20°C After purchase by end user; store refrigerated at 2-8°C. |
| Shelf life         | 12 months after production under the above conditions. After opening 6 months                                    |

## 5. FOOD SAFETY

### 5.1 Hygiene:

This product is produced in a facility with an on HACCP based food safety system.

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### 5.2 Identifications of dangers:

**Classification of the substance**  
(Regulation (EC) No 1272/2008)

Not classified. (non-hazardous)

## 6. EXTENDED PRODUCT INFORMATION

### 6.1 Usage

Organic dried yeast active is a good alternative to fresh yeast. It can be used for all types of dough that use fresh yeast.

Thanks to its long shelf life and ease of dosing, it is an ideal ingredient for all your bread recipes.

Mix the dried yeast with the flour (do not dissolve directly in water) and process as fresh yeast.

After opening, keep refrigerated at 2-8°C

Dosage:

1-2% based on the flour weight for bread

2-3% based on the flour weight for buns and baguettes

4% based on the flour weight for filled bread

100g fresh yeast = 40g dried yeast

### 6.2 Dictionary

|    |                    |                                          |
|----|--------------------|------------------------------------------|
| NL | The Netherlands    | gedroogde gist, gedroogde gist actief    |
| GB | Great Britain (UK) | dry yeast, active dry yeast              |
| DE | Germany            | Trockenhefe, aktive Trockenhefe          |
| FR | France             | levure sèche, levure sèche active        |
| ES | Spain              | levadura seca, levadura seca activa      |
| PT | Portugal           | fermento seco, fermento seco ativo       |
| IT | Italy              | lievito secco, lievito secco attivo      |
| DK | Denmark            | tørgær, aktiv tørgær                     |
| NO | Norway             | tørrgjær, aktiv tørrgjær                 |
| SE | Sweden             | torrjäst, aktiv torrjäst                 |
| FI | Finland            | kuivahiiva, aktiivinen kuivahiiva        |
| IS | Iceland            | þurrger, virkt þurrger                   |
| CZ | Czech Republic     | suché droždí, aktivní suché droždí       |
| SK | Slovak Republic    | suché droždie, aktívne sušené droždie    |
| HU | Hungary            | száraz élesztő, aktív száraz élesztő     |
| HR | Croatia (Hrvatska) | suhi kvasac, aktivni suhi kvasac         |
| GR | Greece             | ξηρή μαγιά, ενεργή ξηρή μαγιά            |
| SI | Slovenia           | suhi kvas, aktivni suhi kvas             |
| PL | Poland             | drożdże suszone, drożdże suszone aktywne |

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|    |                    |                                       |
|----|--------------------|---------------------------------------|
| RO | Romania            | drojdie uscată, drojdie uscată activă |
| BG | Bulgaria           | суха мая, активна суха мая            |
| RU | Russian Federation | сухие дрожжи, активные сухие дрожжи   |
| TR | Turkey             | kuru maya, aktif kuru maya            |

### 6.3 Production flowchart

## 7. DISCLAIMER

Although we take great care in setting up this product specification, we cannot accept any liability for the completeness and fully accurateness of the information provided. The content of this Product Specification is completed to the best of our knowledge.

This document does not dismiss the user of his legal obligations with respect to food safety.

This product specification replaces any previously issued specifications.