

PRODUCT SPECIFICATION

DATE OF ISSUE
01-09-2023

ORGANIC ACTIVE DRY YEAST GF 9g

NATUURLIJK NATUURLIJK PRODUCT CODE:
X1723

PRODUCTION:
36592408

NATUURLIJK
NATUURLIJK
special food ingredients

1. PRODUCT IDENTIFICATION

1.1 Supplier product information

Product name	Organic active dry yeast gluten free 9g		
Production	36592408		
Best Before End	31-08-2024		
Product code	Content	EAN	Packaging
X1723	6 x 9g	8718309832438	gas-packed (nitrogen) aluminum pouches

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	%	91,4	infrared measurement

2.2 Microbiological data

Total plate count	Cfu/g	<100.000	
Moulds	Cfu/g	<1.000	
Yeasts	Cfu/g	7,4 * 10 ⁹	
E Coli	Cfu/g	<10	
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	
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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)	✗	✗	<20 ppm
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	✓	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

1 bag of 9 grams is good for 500 grams of flour (1.8%)

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

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SI	Slovenia	suhi kvas, aktivni suhi kvas
PL	Poland	drożdże suszone, drożdże suszone aktywne
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.