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Documentname	Productdatasheet
Article number	500g-70020, 10kg-70018, 15kg-70024

PRODUCTNAME



Red

DEFINITION OCH REC. DOSAGE

Definition	Instant dry yeast for different kind of dough. Beige creamy with vermicell form.
Recomended dosage	Varies depending of recipe.

PRODUCT DATA

Composition	Yeast (<i>Saccharomyces cerevisiae</i>), emulsifier; sorbitan monostearate (E491) < 1,5%. Produced in France.
Physico-chemical parameters	Dry matter: 93 - 97% Halal certified Suitability vegetarian Suitability vegan
Microbiological parameters	Total coliforms ≤1000 CFU/g <i>E.coli</i> ≤10 CFU/g <i>Staphylococcus aureus</i> ≤10 g CFU/g <i>Salmonella</i> Absence in 25 g product
Nutritionalvalue per 100g product	Energy 355 kcal – 1494 kJ Fat 5,7 g -where of saturated fat 0,9 g Carbohydrate 19 g -where of sugar 14 g ... 27 g



STORAGE

Storage; Saf-instant® Red stored in cool and dry temperature (max +25°C).
Shelf life; 24 months.

PACKAGING

Saf-instant® Red are packed in vacuumed package of (20 x 500 g), (1 x 10 kg) & (1 x 15kg) PET/PE/ALU/PET.
The cartoon is reusable, but the vacuum package isn't in the current situation.

GMO

The product does not consist of genetically modified organisms and there are no genetic modification organisms (GMO) during production according to definition 1829/2003 & 1830/2003.

ALLERGEN

	YES, contains	NO, no contains
Cereals with gluten and product there of		X
Lupiner and product there of		X
Crustacean and product there of		X
Molluscs and product there of		X
Egg and product there of		X
Fish and product there of		X
Peanuts and product there of		X
Soybeans and product there of		X
Milk and product there of		X
Nuts and product there of		X
Celery and product there of		X
Mustard and product there of		X
Sesame seeds and product there of		X
Sulphur dioxide and sulphites at concentration of at least 10 mg/kg.		X