

LESAFFRE YEAST CORPORATION

SAF PRO[®] RELAX + YF Product Code 73050

Technical Data Sheet

DESCRIPTION:

SAF Pro[®] Relax + YF is a deactivated yeast used to provide flavor and reducing activity in doughs.

BENEFITS:

- Reduces mixing times,
- Adds special flavor to dough,
- Reduces elasticity of dough,
- Increases extensibility of dough, and
- Label friendly.

INGREDIENTS:

Inactive Yeast

APPLICATIONS:

In pizza and dough balls, in fresh chilled or frozen dough.

CHEMICAL ANALYSES:

Moisture	< 6%
Fat Matter	< 8%
Proteins (N x 6.25)	45-65%

Heavy metals: Conforms to French and International regulations (FAO, Codex)

MICROBIOLOGICAL ANALYSES

E. coli	< 100/g of product
Salmonella	Absence in 375 g of product

SHELF LIFE & CONDITIONS

Storage at room temperature. Stable for 12 months.

LOT NUMBER STRUCTURE

Each package is coded with a Manufacture Month, Best Used By Month and Internal Batch Number

Ex: Julian Date 6031 Where 6 = 2006, 031 = 31st day = Jan 31

KOSHER

SAFPro Relax +YF is certified as Kosher-Pareve by Organized Kashrus Labs (Circle K) Electronic kosher certificates can be accessed at www.digitalkosher.com

Digital Kosher K-ID for product code 73050, SAFPro Relax +YF = [TGZ-SQWK](#)

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The information contained herein is, to the best of our knowledge, correct. The data outlined and the statements made are intended only as a source of information. No warranties, expressed or implied, are made. On the basis of this information, it is suggested that you evaluate the product on a laboratory scale prior to use in a finished product.

INGREDIENT INFORMATION

NUTRIENT CONTENTS

Product Name: SAFPro® Relax + YF

Product Code: 73050

Company: Lesaffre Yeast Corporation

Address: 7475 West Main Street Milwaukee, WI 53214

Phone: (414)-615-4085 Fax: (414)-615-4003

Contact Person: Robert E. Biwersi - Director, Quality Assurance

Information provided on a per 100g 'as is' basis.

Calories: 360-400

Moisture: 2-6 g

Protein: 45-60 g

Ash: 4-6 g

Carbohydrates: 30-38 g

♦ *Complex*: 30-38 g

♦ *Sugars*: < 1 g

Vitamin A: < 100 µg RE

Vitamin C: < 5 mg

Thiamin: 12-16 mg

Niacin: 40-60 mg NE

Riboflavin: 3-8 mg

Fat: 4-6 g

♦ *Saturated*: 1-2 g

♦ *Unsaturated*: 3-5 g

♦ *Monounsaturated*: 3-5 g

♦ *Polyunsaturated*: 0 g

♦ *Trans Fatty Acids* 0 g

Cholesterol: < 1 mg

Dietary Fiber: 22-26 g

♦ *Soluble*: 4-7 g

♦ *Insoluble*: 18-22 g

Iron: 40-50 mg

Calcium: 165-185 mg

Sodium: 440-880 mg

Potassium: 1800-2200 mg

Phosphorus: 2200-2600 mg

g= gram, mg= milligram, µg = microgram, RE = Retinol Equivalent, NE = Niacin Equivalent and IU= International Units.

Ingredient Statement: Yeast

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LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

ITEM: SAF PRO® RELAX +YF		PRODUCT CODE: 73050		
ALLERGEN & SENSITIVE COMPONENT	Q#1: PRESENT IN PROD		Q#2: PRESENT ON SAME LINE	
	Yes	No	Yes	No
BARLEY PRODUCTS		X		X
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X		X
CORN FLOUR / MEAL		X		X
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		X
FD & C COLORS (Yellow #5, etc.)		X		X
FISH any type		X		X
HYDROLYZED ANIMAL PROTEIN		X		X
HYDROLYZED PLANT PROTEIN		X		X
3-MCPD (MONOCHLOROPROPYLDIOL)		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		X		X
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X		X
PEANUT PRODUCTS		X		X
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, etc.)		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X		X
SULFITES		X		X
TREE NUT PRODUCTS (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
OTHER:				

Robert E. Biwersi

Director, Quality Assurance

February 2006

Material Safety Data Sheet May be used to comply with OSHA's Hazard Communication Standard, 29 CFR 1910.1200. Standard must be consulted for specific requirements.	U.S. Department of Labor Occupational Safety and Health Administration (Non-Mandatory Form) Form Approved OMB No. 1218-0072	
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IDENTITY <i>(As Used on Label and List)</i> <div style="text-align: center; font-weight: bold; font-size: 1.2em;">SAF PRO RELAX + YF</div>	<i>Note: Blank spaces are not permitted. If any item is not applicable, or no information is available, the space must be marked to indicate that.</i>
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Section I	
Manufacturer's Name Red Star Yeast Co., LLC	Emergency Telephone Number 800-424-9300
Address <i>(Number, Street, City, State, and ZIP Code)</i> 7475 West Main Street Milwaukee, WI 53214	Telephone Number for Information (414) 615-4085
	Date Prepared <div style="text-align: right; font-weight: bold;">Dec 2006</div>
	Signature of Preparer <i>(optional)</i>

Section II — Hazardous Ingredients/Identity Information				
Hazardous Components (Specific Chemical Identity; Common Name(s)) <i>(optional)</i>	OSHA PEL	ACGIH TLV	Other Limits Recommended	%
None				

Section III — Physical/Chemical Characteristics			
Boiling Point		Specific Gravity (H ₂ O = 1)	
Vapor Pressure (mm Hg.)		Melting Point	
Vapor Density (AIR = 1)		Evaporation Rate (Butyl Acetate = 1)	
Solubility in Water N/A			
Appearance and Odor Tan powder with odor characteristics of yeast.			
Section IV — Fire and Explosion Hazard Data			
Flash Point (Method Used) N/A	Flammable Limits	LEL	UEL
Extinguishing Media N/A			
Special Fire Fighting Procedures N/A			
Unusual Fire and Explosion Hazards N/A			

(Reproduce locally) OHSA 174, Sept. 1985

Section V — Reactivity Data			
Stability	Unstable		Conditions to Avoid
	Stable	X	
Incompatibility <i>(Materials to Avoid)</i>			
Hazardous Decomposition or Byproducts			
Hazardous Polymerization	May Occur		Conditions to Avoid
	Will Not Occur	X	

Section VI — Health Hazard Data

Route(s) of Entry:	Inhalation?	Skin?	Ingestion?
Health Hazards (<i>Active and Chronic</i>) Not hazardous - food product			
Carcinogenicity:	NTP?	IARC Monographs?	OSHA Regulated?
None			
Signs and Symptoms of Exposure None			
Medical Conditions Generally Aggravated by Exposure			
N/A			
Emergency and First Aid Procedures N/A			

Section VII — Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled Normal clean-up
Waste Disposal Method Biodegradable
Precautions to Be Taken in Handling and Storing None
Other Precautions None

Section VIII — Control Measures

Respiratory Protection (Specify Type) None required.		
Ventilation	Local Exhaust	Special
	Mechanical	Other
Protective Gloves Not required.	Eye Protection Not required.	
Other Protective Clothing or Equipment		
Work/Hygienic Practices		