

Harmer Retail

FRESH BAKERS YEAST

Compressed (Block)

Harmer Retail compressed Fresh Baker's Yeast is obtained by dehydration of yeast cream in a vacuum filter. The yeast is made from *Saccharomyces cerevisiae* developed in a growth medium of molasses or other sugar sources supplemented with other nutrients. The compressed (block) yeast is with cello wrapped and packed in a corrugated box.

APPLICATIONS AND DOSAGE

All types of yeast-leavened bakery products, such as bread, pizzas, rolls, etc.
Recommended dosage depends on the specific application.

STORAGE, DISTRIBUTION AND SHELF LIFE

Storage temperatures between +2°C and +8°C
Shelf life: 35 days after packaging

PACKAGING AND PRODUCT CODES

Packaging	Product code
10 kg - 20 x 500g pound (with paper) yeast on H1- pallet	300000507

PRODUCT CERTIFICATIONS

Kosher certified.

DIETARY COMPLIANCE

Gluten free.
Suitable for Halal diet.
Suitable for vegan and vegetarian diets.

ALLERGENS AND GMO STATUS

Absence of any potential allergen according to Reg (EU) n° 1169/2011 Annex II.
GMO free: Product is not GMO according to Regulations (CE) 1829/2003 and 1830/2003, referring to the requirements for mandatory labelling and traceability of products derived from genetically modified organisms (GMOs) in foodstuffs and feedstuffs.

INGREDIENTS

Baker's yeast.

SPECIFICATIONS

Dry matter (DM)	28-35%
Color	Typical
Odor and flavor	Typical
Coliforms	< 10E+3 CFU/g
<i>Salmonella</i>	Not detected/25 g (based on internal testing plan)

NUTRITIONAL PROFILE

Typical nutrient content per 100 grams:	
Energy	105 kcal / 439 kJ
Ash	1.8 g
Moisture	69 g
Fat	1.9 g
Saturated Fat	0.243 g
Monounsaturated Fat	1.047 g
Polyunsaturated Fat	0.004 g
Carbohydrates*	18.1 g
* calculated as 100-(protein + fat + moisture + ash)	
Sugars	0.0 g
Fiber, total dietary	8.1 g
Protein	8.4 g
Minerals	
Sodium	30.0 mg
Calcium	19.0 mg
Iron	3.25 mg
Potassium	601 mg
Folate – Total	785 mcg DFE