

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](#)

04-10

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		
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>		
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)	Flammable Limits	LEL	UEL	
N/A				
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 (Active and Chronic)			
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		Eye Protection	
Not required.		Not required.	
Other Protective Clothing or Equipment			
Work/Hygienic Practices			