

Document Number: 01452

Version: 10

Product: Red Star Active Dry Yeast - Vacuum

Brand: Red Star®

Date: 12/13/2021

Product Description

Red Star® Active Dry Yeasts are dried under carefully controlled condition to maintain activity. A specific strain of *Saccharomyces cerevisiae* is used for production.

Regulatory

All materials shall be of edible grade, clean, sound, wholesome and free from extraneous matter. Product shall be prepared following Good Manufacturing Practices and shall comply with the Federal Food, Drug, and Cosmetic Act of 1938, as amended and with regulations issued pursuant to this act. Lesaffre Yeast Corporation is the US importer of record for all instant and active dry yeast products manufactured by Safmex, Toluca, Mexico. Safmex is included in Lesaffre Yeast Corporation's Foreign Supplier Verification Program.

Ingredient Statement

Yeast, Sorbitan Monostearate

Applications

Bagels, Crackers, Croissants, Donuts, English Muffins, Flat Breads, Hearth Breads, Pan Breads, Pizza Crusts

Usage

1-3% of flour weight; rehydrate in warm water before adding to other ingredients.

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Case UPC	Inner Package UPC
15903	20 lb.	20 – 1 lb. foil packs per carton	1 00 17929 15903 7	1 17929 15903 7
15700	24 lb.	12 – 2 lb. foil packs per carton – Closed case	1 00 17929 15700 2	1 17929 15700 2
15710	24 lb.	12 – 2 lb. foil packs per carton – Open case	1 00 17929 15710 1	1 17929 15700 2
15800	50 lb.	1 – 50 lb. foil pack per carton	1 00 17929 15800 9	NA

Product Specifications

Parameter	Specification	Test Method
Moisture	3-6%	AOAC 930.15
Dry Matter	94-97%	AOAC 930.15
Color	Tan	Internal
Odor	Yeast	Internal
Salmonella	Negative / 375 g	ISO 6579-1:2017



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Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
15903	13.5	9.813	7.625	0.6	7	15	105	48	40	59	67
15700	18.5	10.25	6.625	0.73	5	16	80	48	40	55.5	64
15710	19.5	10.75	6.25	0.75	6	10	60	48	40	52	61
15800	15.75	7.5	20.75	1.4	8	5 @ 6 3 @ 5	45	48	40	66.25	77

Shelf Life & Storage

Shelf life is **24 Months (Unopened)** if stored at **< 80°F**. 50lb product, item 15800, has a shelf life of 18 months. Refrigerate after opening.

Kosher

Certified as Kosher-Pareve by KOF-K.

Halal

Halal compliant

Lot Coding

XXXXXX/Y, Where XXXXXX = Last batch in Cream Tank and Y = Total batches in cream tank mix.
(Note: P MMYE MMYE Designates Month & Year of Production and Expiration)

GMO Statement

This product is verified Non-GMO by the Non-GMO Project.

USDA Bioengineered Statement

Product does not require BE Labeling per the National Bioengineered Food Disclosure Standard established by the USDA per 7 CFR 66.

Organic Statement

This product is not certified organic. It contains no GMO enzymes, has not been solvent extracted, synthetically preserved or irradiated. It contains no artificial flavors or colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor involved with any step of production. Check with your certification agency prior to use.

BSE / TSE

No animal products used in manufacturing process or raw materials.

Preservatives

No preservatives present in product.

Sterilization

None – Not irradiated or treated with Ethylene Oxide.



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Vegetarian Status

Acceptable for Vegan diets.

Country of Origin

Mexico

GMPs

Manufactured using Food GMPs (21CFR117)

Gluten Status

Gluten Free

Food Defense Program (Mitigation Strategies)

Facilities are registered with the FDA and follow FDA Guidelines relating to Food Security.

Third Party Audits

BRC

Food Safety Plan

HARPC – Microbial Control

There are several control points in our HARPC Plan related to cleaning and sanitation to control contamination by pathogenic organisms. The controls are validated by testing each lot of finished product for Salmonella, which must be Negative/375 grams. There is no “Kill Step” in the production of active yeast products as a kill step would inactivate the yeast. End users are responsible for the ultimate microbial control of yeast raised products. Do not eat raw yeast raised dough.

The information herein is true and accurate to the best of our knowledge. However, this data sheet is not to be considered as guarantee expressed or implied, or as a condition of sale of this product



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NUTRIENT INFORMATION

NUTRITIONAL INFORMATION (Approx. / 100 grams)			
Calories	390	Sodium (mg)	75
Calories from Fat	54	Potassium (mg)	1815
Moisture (g)	5	Calcium (mg)	45
Protein (g)	50	Iron (mg)	5
Total Fat (g)	6		
Saturated Fat (g)	2	Vitamin A (ucg RE)	0
Unsaturated Fat (g)	4	Vitamin C (mg)	0
Trans Fat (g)	0	Vitamin D (IU)	0
Cholesterol (g)	0	Vitamin E (mcg)	0
Ash (g)	6		
Total Carbohydrates (g)	33		
Sugars (g)	0		
Added Sugars (g)	0		
Total Fibers (g)	23.6		
Soluble Fibers (g)	20.1		
Insoluble Fibers (g)	3.5		

g = gram

mg = milligram

µg = microgram

RE = Retinol Equivalent

NE = Niacin Equivalent

IU = International Units

Data Source			
Calories	Analysis	Total Fiber (g)	Analysis
Calories from Fat	Calculation	Soluble Fiber (g)	Analysis
Moisture (g)	Analysis	Insoluble Fibers (g)	Calculation
Protein (g)	Analysis	Sodium (mg)	Analysis
Total Fat (g)	Analysis	Potassium (mg)	Analysis
Saturated Fat (g)	Analysis	Calcium (mg)	Analysis
Unsaturated Fat (g)	Calculation	Iron (mg)	Analysis
Trans Fat (g)	Analysis	Vitamin A (ucg RE)	USDA Release 28
Cholesterol (g)	Analysis	Vitamin C (mg)	Analysis
Ash (g)	Analysis	Vitamin D (IU)	USDA Release 28
Total Carbohydrates (g)	Calculation	Vitamin E (mcg)	USDA Release 28
Sugars (g)	USDA Release 28		
Added Sugars (g)	Formula		



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Allergens & Sensitizing	Present in Product		Present on Same Line		Present in Facility	
	Yes	No	Yes	No	Yes	No
Milk Products (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.):	☐	☒	☐	☒	☐	☒
Egg Products (mayonnaise, meringue, ovalbumin, etc.):	☐	☒	☐	☒	☐	☒
Fish (any type):	☐	☒	☐	☒	☐	☒
Shell Fish (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	☐	☒	☐	☒	☐	☒
Tree Nuts (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):	☐	☒	☐	☒	☐	☒
Wheat Products (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):	☐	☒	☐	☒	☐	☒
Peanuts:	☐	☒	☐	☒	☐	☒
Soybean Products (tofu, miso, soy-derived vegetable protein, etc.):	☐	☒	☐	☒	☐	☒
Barley Products:	☐	☒	☐	☒	☐	☒
Rye Products:	☐	☒	☐	☒	☐	☒
BHA/BHT:	☐	☒	☐	☒	☐	☒
Celery (root, leaves, stalk):	☐	☒	☐	☒	☐	☒
Chocolate Products:	☐	☒	☐	☒	☐	☒
FD&C Colors (Yellow #5, etc.):	☐	☒	☐	☒	☐	☒
Hydrolyzed Animal Protein:	☐	☒	☐	☒	☐	☒
Hydrolyzed Plant Protein:	☐	☒	☐	☒	☐	☒
3-MCPD (Monochloropropldiol):	☐	☒	☐	☒	☐	☒
Meat & Meat Derivatives (beef, pork, etc.):	☐	☒	☐	☒	☐	☒
Monosodium Glutamate:	☐	☒	☐	☒	☐	☒
Oat Products:	☐	☒	☐	☒	☐	☒
Seeds (cottonseed, poppy, sunflower, mustard, etc.):	☐	☒	☐	☒	☐	☒
Sesame:	☐	☒	☐	☒	☐	☒
Sulfites (added):	☐	☒	☐	☒	☐	☒



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