

Product Description

Gold Semi Dry Yeast is semi dry baker's yeast (Saccharomyces cerevisiae) packed in polyethylene bags. Semi Dry yeast is added to the dough directly and can be used in frozen dough applications.

Ingredients

Yeast, Sorbitan monostearate.

<u>Chemical Standards</u>

Gassing Power	Min. 1550 ml CO2/3 hrs.	Internal Method	
Dry Matter	Min. 75%	AOAC 960.18	

Microbiological Standards

STANDARD	VALUE	METHOD	
Salmonella	Negative / 25g	FDA BAM Ch.6	
Coliform	< 100 cfu/g	FDA BAM Ch.4	
E.coli	< 10 cfu/g	FDA BAM Ch.4	

Packaging Information

Item #	Units per	Case dimensions			Cubic
	case	Height	Length	Width	feet
1202327	4 bags x 8 lbs.	9.25 in.	18.70 in.	12.80 in.	184.50

Lot Coding Example

Production month: 01 2019 = Jan. 2019 Expiry month: 01 2020 = Jan. 2020 Internal code 19T1234567 Packaging hour 00.

Updated 08/21/19

Page 1 of 2

This information is not to be taken as a warranty nor representation for which we assume legal responsibility. This information is not a permission nor recommendation to practice any patented invention without a license. This information is offered solely for your consideration, investigation, and verification.







Usage Recommendations

Gold Semi-Dry yeast can be used 1-1.2%, instead of 2.5% fresh yeast based on flour. When replaced with fresh yeast, extra water can be added to the dough. Ideal for high-sugar frozen doughs (from 6% to 10% sugar based on flour weight).

For additional assistance and recommendations, please call our technical team at the number below.

<u>Shelf Life & Storage</u>

24 months after date of production if stored below 0°F/-18°C.

Open packages should be used within 48 hours and maintained frozen. Product should not be staged at ambient temperatures longer than 15 minutes prior to use. All unused product should be returned to frozen storage immediately after use, and within the first 15 minutes of it's removal from frozen storage. The product should be added to the mixer as the final dry ingredient and dough mixing should commence within 10 minutes of it's addition to the mixer.

<u>Kosher</u>

Kosher-Pareve by OK Kosher.

GMO Statement

Non-GMO according to EEC regulations. Contains no GMO enzymes, have not been solvent- extracted, synthetically preserved or irradiated. Contains no artificial flavors or colors.

<u>BSE</u>

No animal products or animal originated ingredients are used in manufacturing process.

<u>Preservatives</u>

No preservatives are present in product.

Vegetarian Status

Acceptable for "Vegan" diets.

<u>Gluten</u>

Gluten free

Country of Origin

Turkey

Updated 08/21/19

Page 2 of 2

This information is not to be taken as a warranty nor representation for which we assume legal responsibility. This information is not a permission nor recommendation to practice any patented invention without a license. This information is offered solely for your consideration, investigation, and verification.





This information is not to be taken as a warranty nor representation for which we assume legal responsibility. This information is not a permission nor recommendation to practice any patented invention without a license. This information is offered solely for your consideration, investigation, and verification.

236 North Chester Avenue, Suite. 200; Pasadena, CA 91106



Rise to a Higher Standard.