



Bruggeman Plus Fresh Block Yeast Technical Data Sheet

PRODUCT CODE

VV-BRPL

GENERAL DESCRIPTION & USE

Bruggeman Plus Fresh Block Yeast is yeast for bakery applications, both for artisanal and industrial use. This yeast is produced by cell multiplication of a selected, pure strain of *Saccharomyces cerevisiae*. It is a cream coloured, plastic product with a characteristic taste and smell.

The yeast may be added directly to the flour or dough during mixing. The dosage depends among others on application, recipe, type of process and process circumstances.

COUNTRY OF ORIGIN:

Belgium

PRODUCT DATA

INGREDIENTS	%
Yeast (<i>Saccharomyces cerevisiae</i>)	± 99%
<i>Potato starch is added as a technological aid (filtration aid) during the production process and corresponds to ± 1% of the composition.</i>	
TYPICAL NUTRITIONAL VALUES (*) (per 100g product)	
Energy	105 kcal , 442 kJ
Fat, of which	1,7 g
Saturates	0,3 g
Polyunsaturates	<0,3 g
Carbohydrate, of which	4,3 g
suikers	3,5 g
Fibre	8,1 g
Protein	14 g
Salt	0,05 g
Dry Matter (DM)	28,5% ± 2,5%
TYPICAL MICROBIOLOGICAL VALUES (indicative values at packing)	
Coliforms	≤ 1000 cfu/g
<i>Staphylococcus aureus</i>	≤10 cfu/g
<i>Salmonella</i> spp.	absent in 25 g

(*) The nutritional values are based on the document "General Characteristics of Fresh bakers' yeast" of Cofalec (=Confederation of European Yeast Producers), <http://www.cofalec.com/the-world-of-yeast/yeast-characteristics/>.

Remark: Yeast is exempted from the requirement of the mandatory nutrition declaration following Annex V of Regulation (EU) 1169/2011.

ALLERGENS

Bruggeman Plus Fresh Block Yeast complies with Regulation (EU) 1169/2011. Labeling is not required with regard to the 14 allergenic substances listed in (EU) 1169/2011.

GMO

In accordance with the Regulations (EU) 1829/2003 and 1830/2003, Bruggeman Plus Fresh Block Yeast is not subject to the requirements regarding GMO labeling.

DIETARY SUITABILITY

- Vegetarians, vegans
- Kosher
- Halal

STORAGE & SHELF LIFE

Yeast is a living product of which the characteristics may change depending on the storage conditions. Therefore the product should be stored under hygienic conditions between 0 and 7°C (optimal temperature < 4°C), in a well-ventilated room.

Under these conditions, the product has a shelf life of 4 weeks from the date of production.

PACKAGING

- 10 x 1 kg = 10 kg net at packing.
A small weight loss during storage is normal due to evaporation of water. This weight loss will depend on the storage conditions.
- The primary packaging material is in accordance with the European Regulations regarding materials and articles intended to come into contact with foodstuffs (Regulation (EU) 1935/2004, 2023/2006 and 10/2011).

CODING

- On each individual packaging, the following codes are printed:
 - KB : specific code indicating that the yeast is produced at Algist Bruggeman NV
 - DD/MM/YYYY : shelf life
 - Lx : line number
 - HH:MM : production time
 - VVxxxxxx : batch number, consisting of 7 numbers, preceded by 'VV'; the first 2 numbers stand for the year eg. 16
- The boxes are encoded in a similar way. Only the line number is not printed.

In case of questions, please quote the batch number.

MATERIAL SAFETY DATA SHEET

An MSDS is not required by Regulation (EC) 1907/2006 (REACH). Yeast is not classified as dangerous.

The information is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product. The next version of this document will not be sent automatically. It is the user's responsibility to ensure the conditions and possible uses of the product conform in particular to current local laws & regulations.