

LESAFFRE YEAST CORPORATION

RED STAR® YEAST FOOD – NO BROMATE

PRODUCT CODE 26200

TECHNICAL DATA SHEET

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 issues pursuant to this act.

DESCRIPTION

A mineral yeast food, dough improver and water conditioner without potassium bromate. It is used in yeast leavened products to stimulate yeast growth and gas production, to improve gas retention in the dough, and condition water to supply uniform hardness.

INGREDIENT STATEMENT

Calcium sulfate, ammonium chloride, ascorbic acid and azodicarbonamide (0.61%).

MICROBIOLOGICAL STANDARDS

<u>Characteristic</u>	<u>Specifications</u>
Salmonella sp	Negative

PHYSICAL STANDARDS

<u>Characteristic</u>	<u>Specifications</u>
Foreign Matter	None

SUGGESTED APPLICATIONS

Bread, rolls, buns or any yeast-raised product.

Red Star® Yeast Food – No Bromate (26200)

Page 2

USE LEVELS

Average percentage used is between 0.375% to 0.75% or 6 to 12 ounces per 100 pounds of flour. Usage amounts vary, depending on flour and shop conditions. A 9 ounce level of Red Star® Yeast Food - No Bromate provides about 34 ppm of azodicarbonamide.

FEATURES

Increases fermentation by stimulating yeast to produce carbon dioxide at an accelerated rate, contributing to desired pH and conditioning of the dough without the use of potassium bromate.

PACKAGING

50 lb. multiwall bags.

CODING

Julian Code Date (year, day), 9081 = March 22, 1999

SHELF LIFE & STORAGE

Store in a cool, dry area. Unopened product will keep for 24 months from code date.

KOSHER CERTIFICATION

Pareve – Orthodox Union

The information herein 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

12/06

INGREDIENT INFORMATION

NUTRIENT CONTENTS

Product Name: Red Star® Yeast Food - No Bromate

Product Code: 26200

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

TYPICAL ANALYSIS

Information provided on a per 100g 'as is' basis.

Calories: 0 Kcal

Moisture: 5 g

Protein: 0 g

Ash: 95 g

Carbohydrates: 0 g

♦ *Complex*: - g

♦ *Sugars*: - g

Vitamin A: 0 µg RE

Vitamin C: 2,000 mg

Thiamin: 0 mg

Niacin: 0 mg NE

Riboflavin: 0 mg

Fat: 0 g

♦ *Saturated*: 0 g

♦ *Unsaturated*: 0 g

♦ *Monounsaturated*: 0 g

♦ *Polyunsaturated*: 0 g

♦ *Trans Fatty Acids*: 0 g

Cholesterol: 0 mg

Dietary Fiber: 0 g

♦ *Soluble*: 0 g

♦ *Insoluble*: 0 g

Iron: 0 mg

Calcium: 25,760 mg

Sodium: 0 mg

Potassium: 0 mg

Phosphorus: 0 mg

g= gram, mg= milligram, µg = microgram, RE
= Retinol Equivalent, NE = Niacin Equivalent
and IU= International Units.

Ingredient Statement: Calcium sulfate,
ammonium chloride, ascorbic acid,
azodicarbonamide (0.61%).

11/07

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

ITEM: RED STAR® YEAST FOOD NO-BROMATE		PRODUCT CODE: 26200		
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 PRODUCTS		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, etc.)		X	X	
OTHER: Azodicarbonamide	X		X	

Quest #2: The sensitive components are prevented from contaminating the item supplied by a wash and sanitizing after processing allergens.

Robert E. Biwersi
Director, Quality Assurance
Jul;y, 2004

**MATERIAL SAFETY DATA SHEET
LESAFFRE YEAST CORPORATION
MILWAUKEE, WISCONSIN**

IDENTITY <i>(As used on Label and List)</i> RED STAR® YEAST FOOD - NO BROMATE	<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 - General Information

<u>Manufacturer's Name</u> LESAFFRE YEAST CORPORATION	<u>Emergency Phone Number</u> 800-424-9300
<u>Address (Number, Street, City, State, and ZIP Code)</u> 7475 West Main Street Milwaukee, WI 53214	<u>Telephone Number for Information</u> (414) 615-4085
	<u>Date Prepared:</u> Dec 2006

Section II - Hazard Ingredients/Identity Information

Other Limits Hazardous Components (Specific Chemical Identity; Common Name(s) OSHA PEL ACGIH TLV Recommended % (Optional)
NONE

Section III - Physical/Chemical Characteristics

Boiling Point	N/A	Specific Gravity (H ₂ O = 1)	N/A
Vapor Pressure (mm Hg.)	N/A	Melting Point	N/A
Vapor Density (AIR = 1)	N/A	Evaporation Rate (Butyl Acetate = 1)	N/A
Solubility in Water: N/A			
Appearance and Odor: Off-white powder			

Section IV - Fire and Explosion Hazard Data

Flash Point (Method Used) N/A	Flammable Limits N/A	LEL	UEL
Extinguishing Media: Water, CO₂ or dry chemical extinguisher			
Special Fire Fighting Procedures: Do not enter confined area without SCBA (Scott Air Pack) or equivalent.			
Unusual Fire and Explosion Hazards: Fumes may be toxic when product is burned. (Temperatures exceeding 650°F).			

Material Safety Data Sheet
RED STAR® YEAST FOOD - NO BROMATE

Section V – Reactivity Data

Stability	Unstable		Conditions to Avoid
	Stable	X	
Incompatibility (Materials to Avoid):			
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? Yes	Skin? Yes	Ingestion? Yes
Health Hazards (Acute and Chronic): Irritant to eyes, skin, upper respiratory tract, mouth, esophagus and gastric system				
Carcinogenicity:	NTP?	IARC Monographs?	OSHA Regulated?	
Signs and Symptoms of Exposure: Irritation to eyes, skin upper respiratory tract, mouth, esophagus and gastric system.				
Medical Conditions Generally Aggravated by Exposure: Not known.				
Emergency and First Aid Procedures: Eyes - irrigate, Skin-wash, Ingestion - drink large quantities of water. Inhalation - remove from contaminated area. If irritation persists, see physician.				

Section VII - Precautions for Safe Handling and Use

Steps to Be Taken in Case Material Is Released or Spilled: May be swept, shoveled or vacuumed. Avoid dust formation.	
Waste Disposal Method: In accordance with State, Local and Federal regulations.	
Precautions to Be Taken in Handling and Storing: Store in a dry place. Avoid conditions which create dust. Use NIOSH respirator when exposure to airborne dust is excessive.	
Other Precautions: None	

Section VIII - Control Measures

Respiratory Protection (Specify Type):		
Ventilation:	Local Exhaust Desireable when exposed to dust.	Special Usually none
	Mechanical (General) Desireable when exposed to dust.	Other None
Protective Gloves: Desirable when exposed to dust.		Eye Protection: Goggles desirable if excessive dust.
Other Protective Clothing or Equipment: None		
Work/Hygienic Practices: Avoid conditions of exposure to dust from this product.		