



SEMI-FINISHED TECHNICAL SHEETS

HIGH QUALITY SEMI-FINISHED PRODUCT

TYPOLOGY



500g - 1.1 LB



SEMI-FINISHED TECHNICAL SHEET

GENERAL DATA

Product	Semi-finished bakery products ACTIVE DRY YEAST IN POWDER. <i>Intended for professional use in accordance with current food legislation</i>	Primary Packaging	Heat-sealed printed bag suitable for food use. Vacuum packed Type: (Polyestere + aluminum + polyester + polythene (PET + ALU + PET + PE))
Made in	Italy (UE)	Recycling indications	C/LDPE 90: Plastic
Product origin (finished product)	Produced and manufactured in Italy (IT)	Secondary packaging	Carton box Bags stored in cardboard boxes-cellulose poly-coupled-multilayer.
Declaration	Rif. Law DM 27/02/96 n°209 Rif. Law D.P.R. 30-11-1998 n. 502 - D.Lgs 27/01/92 n°109	Recycling indications	PAP 20 cardboard: paper Ministerial Decree 21 marzo 1973; Reg CE n°1935/2004 - Reg. CE n°2023/2006

Appearance / Color	Small cylindrical beige granules.	Flavour	Acidulous
Odor	Pleasant, typical of natural yeast, no foreign odors.	Color	Beige

	SEMI-FINISHED: ACTIVE DRY YEAST IN POWDER <small>*: DRY YEAST IN POWDER is natural yeast, also called dried BEER yeast.</small>
	Active dry yeast consisting of <i>Saccharomyces cerevisiae</i> cells, fed with ITALIAN MELASSA and produced using highly selected ITALIAN strains . Suitable for use in all fermentation and leavening processes, it guarantees a PROLONGED FERMENTATIVE POWER , ideal for the preparation of pizza, focaccia, desserts and all baked products. NATURALLY GLUTEN-FREE product, therefore ideal also for this kind of preparation. It guarantees superb results in all bakery and bakery processes; moreover, it gives bakery products an excellent natural bread aroma. Dehydrated, with calibrated grain size, vacuum packed to increase health .

Method of use 	Dry Yeast powder acts actively in the fermentation and leavening of all types of dough, we recommend the use of a DOSE of 1-2% on the amount of flour used. ELIMINATES WASTE thanks to the resealable packaging and easy storage, stabilizes and increases the quality characteristics of a baked product, such as PRESERVATION, TASTE, AROMA and FRESHNESS . <i>Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: Italian Breadmaking *Italian products*</i>
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Ingredients	Natural yeast (<i>Saccharomyces cerevisiae</i>), EMULSIFIER: sorbitan monostearate.
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Indications	It replaces the fresh used brewer's yeast and guarantees greater fermentation stability prolonged over time.	Recommended doses	1-2% of the amount of flour used
Storage	Storage temperature: The product is kept for 24 MONTHS if kept in a cool and dry place and not exposed to direct sunlight. Temperatures not exceeding 25 ° C .		

T.M.C. / Shelf life	Rif.to: date of packaging (Vacuum - original packaging)	Lot	Process line /gg. Alphanumeric code	(24 MONTHS) from the date of production if stored in its original sealed packaging. The product is vacuum packed.	Traceability 6 digits: minimum storage time 1 letter: year of production 4 digits: lot reference 2 letters: product type 4 last digits: production time
Durabilità	Una volta aperto , il pacchetto può essere conservato ben chiuso a temperatura di refrigerazione (fra 0°C e 10°C) per altre 6 settimane senza subire perdite di potere fermentativo.				



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Code EAN	Unit	(Weight Bag) Net	⌘ U.C. 500 g	Code EAN: 8014601100023	SINGLE PACK	130x75x235 mm
		(Package Weight)	⌘ U.C. 20 x 500g	Code EAN: 8014601110022	CARDBOARD	N. 20 PECIES OF 500 G

Type of packaging	A 20x500g	B 20	C 500g	D 64	E 16	F 4	G	H	I 640 kg	L	M 1000x1200
	A: Tipologia confezionam. / Packing typology B: N° pezzi unità / Pieces packing unit C: Peso netto unità / Net weight packing unit D: Peso lordo unità / Gross weight packing unit E: Numero unità pallet / Nr units pallet	F: Numero unità piano / Nr units layer G: Numero piani / NR of layers H: Altezza bancali / Pallet height I: Peso netto pallet / Pallet net weight L: Peso lordo pallet / Pallet gross weight M: Tipologia pallet / Pallet typology									

RHEOLOGICAL PROPERTIES

LABORATORY CHEMICAL-RHEOLOGICAL (internal Lab)	Fermentative power ml CO ₂ Internal method > 1250	Con un PROLUNGATO POTERE FERMANTIVO. Analisi stabilità fermentativa	Il lievito Caputo garantisce elevata stabilità anche in lievitazioni prolungate nel tempo.
			<p>● Lievito Caputo ● Altri lieviti</p>

PRODUCT ANALYSIS

NUTRITIONAL CHARACTERISTICS – Reg.UE 1169/2011 (Average values - reference 100 g. of product) Indicative average values based on the current literature and / or available data.				CHEMICAL-PHYSICAL CHARACTERISTICS	
Parameter	Unit of Measurement (%)	Parameter	Unit of Measurement (%)	Parameter	Unit of Measurement (%)
Fats of which Saturated fatty acids % of which trans fatty acid %	6,5 2 0	Proteins %	45	Dry substance	95 %
Carbohydrates % of which sugar	14 13	Salt (Na x 2,5) (g.)	0,3		<i>Saccharomyces cerevisiae</i>
Dietary fiber %	26				
Total of 100 g. of product	Kcal 347	Kjoule 1.452			

REQUIREMENTS

▪ BIOLOGICAL CHARACTERISTICS - FILTH TEST	► Biological value of the Filth test	Regular - STD	Parameters < Lower than the Legal limits
▪ MICROBIOLOGICAL CHARACTERISTICS	► Endogenous and exogenous microflore	High Quality	Parameters < Lower than the Legal limits
▪ CHEMICAL-PHYSICAL CHARACTERISTICS	► Normative reference values	High Quality	Parameters < Lower than the Legal limits
▪ RESIDUES AND MICROPARTICLES	► Normative reference values	Absent	Parameters < Lower than the Legal limits

MICROBIOLOGICAL CHARACTERISTICS

Parameters	Unit of measurement	Reference value
Total microbial load (mesophilic)	UFC /g	< 1 x 10 ⁷
Coliform	UFC / g (MPN /g)	≤ 1000
Escherichia coli	UFC / g	< 100
Staphylococcus aureus c.p.	UFC / g (MPN /g)	≤ 10
Salmonella spp.	UFC / 25g (MPN /g)	Absent in 25 ml
Listeria monocytogenes	UFC / g	Max 100

INGREDIENTS AND DERIVATIVES

ORIGIN	mg / Kg %	PROTEIN	mg / Kg %	DERIVATIVES	mg / Kg %	DERIVATIVES	mg / Kg %
a - Bovine Origin a - Milk Origin	ABSENT	a - GMO Soy Protein a - GMO Corn Protein	ABSENT	a - Non-protein derivatives from GMO soy a - Non-protein derivatives from GMO corn	ABSENT	A - Other GMO ingredients	ABSENT



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DECLARATIONS OF SECURITY

FINISHED PRODUCT

- The product is not dangerous and does not contain substances dangerous to health or the environment or substances which, although not classified as dangerous, are characterized by community occupational exposure limits such as to require the formulation of a safety data sheet.
- The product has not been subjected to ionizing radiation or contains raw materials that have been subjected to it.

DECLARATION OF HYGIENE, SAFETY AT WORK, ENVIRONMENT, ETHICS TECHNICAL DECLARATION

FINISHED PRODUCT

The company complies with all Italian and EU legislation (where applicable) regarding:

- - Hygiene of food products (with particular reference to Legislative Decree 206/05 and Legislative Decree 193/07).
- - Health and safety in the workplace (with particular reference to Legislative Decree 81/08).
- - Environmental protection (with particular reference to Legislative Decree 152/06). - Privacy protection - with particular reference to the GDPR REGULATION (EU) 2016/679.

- The data shown corresponds to our best knowledge related to the issue date of the card.
- The recommendations given do not include our responsibility for the use of the product, as we have no control over the production of your finished product.

ALLERGOLOGICAL PROPERTIES

Ingredients / Allergens referred to in Annex 2 of EU Reg. N. 1169/2011 of the European Parliament and of the Council
⊕ Mandatory declaration of Allergenic Ingredients

⊕ ALLERGENS Reg. UE 1169/2011 - Annex II

Allergen evidence: yes NO Ente Absent means lower than the detection limits

Allergen	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing packing line	Not as an ingredient but on the same manufacturing site	Allergen	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing packing line	Not as an ingredient but on the same manufacturing site
► <u>Cereals</u> containing gluten and products (wheat flour)	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	Nuts: almonds (Amygdalus communis L.), hazelnut (Corylus avellana), walnuts (Juglans regia), Cashew (Anacardium occidentale), Pecan [Carya illinoensis (Wangen.) K. Koch], Brazil nuts (Bertholletia excelsa) pistachio (Pistacia vera), macadamia nuts and Queensland nuts (Macadamia tetraphylla) and products thereof.	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
► <u>Crustaceans</u> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	► <u>Celery</u> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
► <u>Eggs</u> and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	► <u>Mustard</u> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
► <u>Fish</u> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	► <u>Sesame</u> seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
► <u>Peanuts</u> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	► <u>Sulphur</u> dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
► <u>Soybeans</u> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	► <u>Lupin</u> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
► <u>Milk</u> and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	► <u>Molluscs</u> and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO

Possible precautions have been reasonably implemented to prevent cross-contamination in the raw materials used and in the production process.

TECHNICAL AND SCIENTIFIC REFERENCE LAGISLATION

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REGULATION (EU) N. 1169/2011	25 October 2011 concerning the supply of food information to consumers, amending regulations (EC) n. 1924/2006 and (EC) no. 1925/2006 of the European Parliament and of the Council.
D.Lgs. 27-9-2007 n. 178 D.Lgs. 8-2-2006 n. 114	Corrective and supplementary provisions to the legislative decree 8 February 2006, n. 114, implementing Directive 2003/89 / EC, 2004/77 / EC and 2005/63 / EC, concerning the indication of ingredients contained in food products, as well as the implementation of Directive 2006/142 / EC. Implementation of directives 2003/89 / CE, 2004/77 / CE and 2005/63 / CE regarding the indication of the ingredients contained in food products.
Dir. 10-11-2003 n. 2003/89/CE	DIRECTIVE 2003/89 / EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 November 2003 amending Directive 2000/13 / EC as regards the indication of the ingredients contained in food products.
Origin of raw material	The product consists of raw materials of plant origin from EU / non-EU agriculture. Produced from raw materials declared to be free of genetically modified organisms.



PROCESS / PRODUCT CONTROLS - TEST REPORT / ANALYSIS ON M.P. / PROCESS FOOD / LOTTO P.F.

- TEST REPORT / ANALYSIS ON THE FINISHED PRODUCT _ HACCP Analysis _HA_PRP_PRPo
- Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -
- Legislative Decree 193 - 6 November 2007 e ss.mm.ii.
- Reg (UE) 2017/625 of the European Parliament and of the Council of 15 marzo 2017