

Certificate # 220824-103

Date : 24.08. 2022

PAKMAYA

Instant Dry Yeast

Technical Data Sheet

Product description

Pakmaya Instant dry baker's yeast (*Saccharomyces cerevisiae*) without ascorbic acid is vacuum packed in foils. Instant dry yeast is improved from active dry yeast which does not need any rehydration step prior to dough preparation. Just mixing with flour is enough. It is ideal for Bagels, Crackers, Croissants, Donuts, English Muffins, Flat Breads, Hearth Breads, Pan Breads and Pizza Crusts if there is sufficient oxidation in the dough.

Ingredients

Natural yeast (*Saccharomyces cerevisiae*), Sorbitan monostearate.

Chemical standards

Gassing power	min. 1550 ml CO₂/2 hrs	Internal method
Dry matter	min 94 %	AOAC 960.18
Moisture	max 6 %	AOAC 960.18
Protein	40 – 50 %	Kjeldahl method
Nitrogen	6.4 – 8.0 %	Kjeldahl method

Physical standards

Color	Light cream – Cream	Visual
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Microbiological standards

<i>Coliform bacteria</i>	≤ 1000 cfu/g	FDA BAM Ch.4
<i>E.coli</i>	< 10 cfu/g	FDA BAM Ch.4

Shelf life & storage

24 months after date of production if stored below 77°F/25°C.

Open packages should be used within 48 hours and maintain refrigerated.



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Kosher

Kosher-Pareve by OK Kosher.

Halal

Halal certified.

Lot Coding

PD (Date of Production) DD MM YYYY,
BB (Best Before) DD MM YYYY printed at side of each package.

GMO statement

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

BSE

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

Preservatives

No preservatives are present in product.

Vegetarian status

Acceptable for "Vegan" diets

Gluten

Gluten free

Country or origin

Turkey

Quality certificates

BRC Food, ISO 9001, ISO 14001, ISO 22000

Usage

Pakmaya Instant Dry Yeast should be used up to 1/3 amount of compressed yeast. When replacing compressed yeast, extra water is required to be added to the dough. Ideal for low-sugar doughs (from 0 to 5 % sugar as a proportion of the flour weight).

Mete KÜÇÜKPARMAKSIZ
Quality Assurance Chief

pak gıda üretim ve
pazarlama a.ş.

Any queries, or requests to modify the specification must be raised in writing within 72 hours of receiving the Product Specification Sheet. Otherwise the product specification will be deemed to have been accepted by the customer.

G-DD-75-003-EN R4

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