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09.04.20	3.1	RESPONSIBILITY: Food Technologist	Approved By:	National Technical Manager
Product Information – BAKELS INSTANT DRIED YEAST				

Product Name: **BAKELS INSTANT DRIED YEAST**

Product Code: 29300

Description: Bakels Instant Dry Yeast is a baker's yeast and recommended for sugar levels from 0% to 8% on flour weight. It is best for short-time fermentation processes. Creamy to Light Yellow-coloured, free-flowing cylindrical particles no larger than 5mm in length.

Odour is clean and typical of dried baker's yeast.

Intended Use/Abuse: Use as an instant natural yeast source in all yeast-raised bakery and confectionery goods.


Intended for all types of consumers.

Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

Ingredients: Natural Yeast (*Saccharomyces cerevisiae*), Emulsifier (E491), Vegetable Oil (Soya) and Ascorbic Acid (E300).

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staffs is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

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Product Information – BAKELS INSTANT DRIED YEAST				

Product Analysis:

Analytical Information			Physical	Microbiological		
Test	Unit	Spec	Appearance: Creamy to Light Yellow-coloured, free-flowing cylindrical particles. Aroma/flavour: Neutral	Organism	Unit	Spec
Moisture	%	≤ 5.5		Total Plate Count	cfu/g	≤100 000
Dry Matter	%	≥ 94.5		<i>E. coli</i> Count	cfu/g	≤100
Initial Fermentation Power	ml CO ₂ /h	≥ 700		<i>Salmonella</i> spp.	/25g	Negative
Protein/DM	%	40 - 50		<i>Staph. aureus</i>	/25g	Negative
Ash/DM	%	4 - 8				
Nutritional Information per 100g						
Test	Unit	Actual				
Energy	kJ	1482				
	kcal	354				
Protein	g	48				
Fat	g	1.0				
Carbohydrate	g	37				


Food Allergens: Soya

Country of MNF: China

Usage Rate: At the level of fresh compressed baker's yeast. The recommend dosage is from 0.8%

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to 1.5% on flour weight. The dosage can be changed according to the demand. The dosage is dependent on among others on application, recipe, type of process and process circumstances.

Transportation & Storage: Transport at ambient T°C. Store at cool, dry conditions for up to 9 months.

Packaging & Labelling: 10kg carton containing 20 x 500gram vacuum packed blocks. Batch number and expiry.

Kosher Status: Parev certified by Beth Din of Johannesburg

Halaal status: Certified by MJC

Legal Status: Our product meets the specification and standard laid in accordance to FOODSTUFF, COSMETICS AND DISINFECTANTS ACT 1972 (ACT NO. 54 of 1972).

Accept and Rejection: Product will be rejected for the following criteria:

- Non - conforming to product specification
- Wrong Expiry date
- Defective packaging
- Absence of Certificate of Conformance
- Presence of foreign objects
- Underweight mass



Compiled By:

Kate Netsianda
Food Technologist



Approved By:

Anneri Louw
National Technical Manager

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