



## SAFPro Relax + YF 73050

### Product Information

<b>Ingredient Statement:</b>	Yeast
	<p>Description: SAF Pro Relax + YF is a deactivated yeast used to provide flavor and reducing activity in doughs.</p> <p>Benefits:</p> <ul style="list-style-type: none"> <li>• Reduces mixing time</li> <li>• Adds special flavor to dough</li> <li>• Reduces elasticity of dough</li> <li>• Increases extensibility of dough</li> <li>• Label friendly</li> </ul> <p>Applications: In pizza and dough balls. In fresh, chilled or frozen dough.</p>
<b>Features:</b>	
<b>Manufacturing Process:</b>	Fermentation and Drying
<b>Country of Origin:</b>	United States
<b>UPC Code:</b>	73050: 0 17929 73050 5
<b>Packaging:</b>	73050: 50 lb multiwall bag
<b>Pack Size:</b>	<p>73050:</p> <p>Bag: 33 in. X 17-1/4 in. X 5-1/2 in. Pallet: 41 in. X 49 in. X 58-1/2 in. high. 45 cases/pallet. TiHi: 5/9.</p>
<b>Import/Export Tariff Code:</b>	2102.20
<b>Batch Designation:</b>	Liquid tank prior to dryer
<b>Lot Number Structure:</b>	<p>An eight digit lot code format LMMDDYYL is used to identify the production line, production date and the production sequence.</p> <p>Lot A070114B indicates:</p> <p>First Letter "A"= item was manufactured on production line A</p> <p>First – Sixth Digits = month, date and year, e.g. July 01,2014</p> <p>Second Letter = "B" would indicate this is the second product produced on production line A.</p>
<b>Storage Conditions:</b>	Storage at room temperature.
<b>Shelf Life:</b>	Stable for 12 months.

Rev 8/24/2015

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.



## SAFPro Relax + YF 73050

### Regulatory & Facility Information

<b>Kosher:</b>	SAFPro Relax + YF is certified as Kosher – Pareve by Organized Kashrus Labs (Circle K). Electronic kosher certificates can be accessed at <a href="http://www.digitalkosher.com">www.digitalkosher.com</a> . Digital Kosher K-ID for product code 73050, SAFPro Relax + YF = TGZ-SQWK.
<b>GMP:</b>	Manufactured using Food GMPs
<b>ISO:</b>	Not registered
<b>HACCP:</b>	Yes
<b>Bio-Terrorism:</b>	Facility in compliance with all FDA bio-terrorism requirements
<b>BSE/TSE:</b>	No animal products used in manufacturing process or raw materials
<b>Vegetarian:</b>	Acceptable for Vegan diets
<b>Preservatives:</b>	None
<b>Certifications:</b>	Audits: BRC
<b>Organic:</b>	Contain no artificial flavors or colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor involved with any step of production. These products comply with NOP regulation 205.605(a)(20) and with 7 CFR 205.301(b&c)
<b>GMO:</b>	The product is Non-Genetically Engineered Certified™ by Bio Checked™. Non-GMO following EEC regulations. It contains no GMO enzymes, has not been solvent-extracted, synthetically preserved or irradiated. It contains no artificial flavors or colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor involved with any step of production.
<b>Gluten:</b>	Gluten Free

### Product Specifications

Parameter	Specification Range	Typical Analysis	Method
Moisture	< 6%	3.28	AOAC CH.27.8.04 960.18
Proteins (N x 6.25)	45-65%	54.7	AACC Method 46-30
E. Coli	< 10/g of product	Negative	AOAC Performance Cert No 050601
Salmonella	Absence in 375 g of product	Absent	AOAC OMA 2001.09/BAM CH 5
Heavy metals: Conforms to French and International regulations (FAO, Codex).			

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## Nutritional Information

Typical Analysis (Per 100g "As Is"):			Method
Calories	360-400	kcal	CALCULATION
Moisture	2-6	g	AOAC 960.18
Protein	45-60	g	AOAC 992.23
Ash	4-6	g	AOAC 945.46
Carbohydrates	30-38	g	CALCULATION
Complex	30-38	g	CALCULATION
Sugars	< 1	g	
Dietary Fiber	22-26	g	AOAC 991.43
Soluble	4-7	g	AOAC 991.43
Insoluble	18-22	g	AOAC 991.43
Vitamin A	< 100	ug RE	ANALYST (1984) 109.489
Vitamin C	< 5	mg	AOAC 967.22
Thiamin	12-16	mg	AOAC 942.23
Niacin	40-60	mg NE	USFDA/AOAC 340
Riboflavin	3-8	mg	AOAC 970.65
Fat	4-6	g	AOAC 933.05 total /AOAC 996.06 for profiles
Saturated	1-2	g	AOAC 996.06
Unsaturated	3-5	g	AOAC 996.06
Monounsaturated	3-5	g	AOAC 996.06
Polyunsaturated	0	g	AOAC 996.06
Trans Fatty Acids	0	g	AOAC 996.06
Cholesterol	< 1	mg	AOAC 994.10
Iron	40-50	mg	AOAC 984.27
Calcium	165-185	mg	AOAC 984.27
Sodium	440-880	mg	AOAC 984.27
Potassium	1800-2200	mg	AOAC 984.27
Phosphorous	2200-2600	mg	AOAC 984.27
Pyridoxine	Not Tested	mg	Not Tested
Folic Acid	Not Tested	mg	Not Tested
Vitamin B12	Not Tested	mg	Not Tested
Performed by:	Silliker Labs		
Ingredient Statement:	Inactive Yeast		



## SAFPro Relax + YF 73050

### Contact Information

<b>Company:</b>	Lesaffre Yeast Corporation
<b>Address:</b>	7475 West Main St. Milwaukee, WI 53214

### Allergen & Sensitive Components

	Present in Product		Present on Same Line	
	Yes	No	Yes	No
<b>Milk Products</b> (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Egg Products</b> (mayonnaise, meringue, ovalbumin, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Fish</b> (any type):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Shell Fish</b> (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Tree Nuts</b> (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Wheat Products</b> (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Peanuts:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Soybean Products</b> (tofu, miso, soy-derived vegetable protein, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Barley Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>BHA/BHT:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Celery</b> (root, leaves, stalk):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Chocolate Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>FD&amp;C Colors</b> (Yellow #5, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Hydrolyzed Animal Protein:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Hydrolyzed Plant Protein:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>3-MCPD</b> (Monochloropropdiol):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Meat &amp; Meat Derivatives</b> (beef, pork, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Monosodium Glutamate:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Oat Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Rye Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Seeds</b> (cottonseed, poppy, sesame, sunflower, mustard, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Sulfites</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

Barley Malt Extract is stored separately from other ingredients. Each container is marked with "Allergen" tags. Manufacture of product containing allergens is to be scheduled as the last product to be produced prior to the department being shut down for wet cleaning."

# SAFETY DATA SHEET

SECTION 1: Identification			
Product Name: SAF Pro Relax + YF Product codes: 73050		Manufacturer: Red Star Yeast Co., LLC 7475 West Main St Milwaukee, WI 53214 414-615-4085 <b>Emergency Phone: 800-424-9300</b>	
SAF Pro Relax + YF is inactive yeast produced from a strain of <i>Saccharomyces cerevisiae</i> used as a food or fermentation ingredient.			
SECTION 2: Hazard(s) Identification			
Health Hazard Irritant – Direct Eye Contact Sensitizing Agent – Inhalation			
Dust from handling inactive yeast may cause eye irritation. Yeast has been found to be a sensitizing agent in some individuals due to high protein levels. Not allergenic.			
SECTION 3: Composition / Information on Ingredients			
Ingredients		CAS#	% by Weight
Yeast ( <i>S. cerevisiae</i> )		8013-01-2	100%
SECTION 4: First Aid Measures			
Eye Contact: Flush eyes with clear water for 15 minutes.			
Inhalation: Remove person to area of fresh air.			
SECTION 5: Fire-Fighting Measures			
Flash Point	Solid	Extinguishing Material	CO <sub>2</sub> , Water or Foam
Flammable Limits	NA	Hazard. Combustion Prods	None
Explosion - Mechanical	None	Explosion - Static	High Dust Levels
Firefighting Hazards	Material may become slippery when wet		
SECTION 6: Accidental Release Measures			
Spilled yeast powder can be cleaned up by vacuum or sweeping and disposed of in landfill. Wet cleaning can be used to remove fine dust with, liquid waste to sewer.			
SECTION 7: Handling and Storage			
Handling: Avoid breathing dust. Avoid contact with skin and clothing. Keep out of eyes.			
Storage: Store in original packaging or in clean covered container. Store in cool, dry conditions. Do not leave open bags exposed.			
SECTION 8: Exposure Controls / Personal Protection			
Respiratory Protection: Wear general purpose nuisance dust mask when handling			
Eye Protection: Wear safety goggles to avoid eye contact			
Clothing: No special requirements related to safety of product			
Engineering Controls: Dust collection equipment if excessive dust in area			

# SAFETY DATA SHEET

SECTION 9: Physical and Chemical Properties			
Appearance	Light Tan Powder	Explosion Limits	Not Applicable
Vapor Pressure	Not Applicable	Vapor Density	Not Applicable
pH	4.5-6.5 (10% Solution)	Relative Density	0.7 g/ ml
Melting Point	Not Applicable	Freezing Point	Not Applicable
Solubility	Slightly	Boiling Point	Not Applicable
Flash Point	Not Applicable	Evaporation Rate	Not Applicable
Odor	Yeast	Viscosity	Not Applicable
Partition Coefficient	Not Applicable	Auto-ignition Temp	Not Applicable
Decomposition Temp.	Not Applicable		
SECTION 10: Stability and Reactivity			
Reactivity	Non-reactive		
Chemical Stability	Stable under normal conditions of use		
Other	None		
SECTION 11: Toxicological Information			
Material is Generally Recognized as Safe (21 CFR)			
Long Term Exposure	No effects known		
Short Term Exposure	No effects known		
Sensitization	Possible sensitizing agent due to high protein content		
Allergen	Not a know allergen		
Carcinogenicity	Not Listed as carcinogenic by NTP or IARC		
Reproductive Toxicity	None		
SECTION 12: Ecological Information (non-mandatory)			
No environmental effect			
SECTION 13: Disposal Considerations (non-mandatory)			
Product can be disposed of in landfill or to sanitary sewer discharge in accordance with local regulations			
SECTION 14: Transport Information (non-mandatory)			
Shipping Classification	Not Hazardous		
Refrigeration	Not Required		
SECTION 15 Regulatory Information (non-mandatory)			
Production is regulated by the US FDA.			
SECTION 16: Other Information			
Updated: October 28, 2014			