

ALGISTBRUGGEMAN

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Pistori Bakers' Yeast 1 kg

Product Information Sheet

♥ GENERAL DESCRIPTION

Pistori bakers' yeast is a yeast for artisanal and industrial use. This bakers' yeast is a product made by multiplication of a selected yeast strain of *Saccharomyces cerevisiae*. It is a cream coloured, plastic product with a caracteristic taste and smell. One gram of bakers' yeast contains about 10 milliard living cells.

Strain CHEMICAL ANALYSIS (Indicative values, at packing)

Dry matter (dm)

28,5 ± 2,5 %

Protein content (N x 6.25)

 $50.5 \pm 3.5 \%/dm$

 $P_{2}0_{5}$

 $2.5 \pm 0.5 \%/dm$

MICROBIOLOGIAL ANALYSIS (Indicative values, at packing)

Total Coliforms

< 1000/g

Staphylococcus aureus

< 10/g

Salmonella sp.

absent in 25 g

STORAGE

Bakers' Yeast is a living product the characteristics of which may change according to the storage conditions. Therefore the product should be stored in hygienic conditions between 0 and 10°C (optimal temperature: 4°C), in a ventilated room. Under these conditions a shelf life of 4 weeks, as from the production date, is guaranteed.

♦ PACKAGING

 $10 \times 1 \text{ kg} = 10 \text{ kg netto at packing}$

♥ CODING

On each block the following code is printed:

BB-date + linenumber + lotnumber + hour

On each box the following code is printed:

BB-date + lotnumber + hour

In case of problems, please refer to this code.