

Technical Department

KENT FOODS Ltd, Albex House, Westpoint Business Park, 1 Marchfield Drive, Paisley, PA3 2RB T: 0044 (0)141 882 9999 E: technical@kentfoods.co.uk

www.kentfoods.co.uk

Fermipan Red

TECHNICAL DATA SHEET

INSTANT DRY YEAST Vacuum Packed

Fermipan Red Vacuum Packed Instant Dry Yeast is obtained by dehydration of yeast cream in a vacuum filter and further dried in hot air dryers. The dried yeast is then sieved, and vacuum packed into aluminium laminate packs, with cardboard carton outer. The yeast is made from *Saccharomyces cerevisiae* developed in a growth medium of molasses or other sugar sources supplemented with other nutrients. Instant dry yeast consists of small oblong particles with porous structure. This allows its use in dough without prior rehydration.

APPLICATIONS AND DOSAGE

All types of yeast-leavened bakery products, such as bread, pizzas, rolls, etc. Recommended dosage depends on the specific application, it varies between 1% and 1.5%, based on flour weight.

STORAGE CONDITIONS

Instant dry yeast should be stored in a cool and dry place under hygienic conditions to a food product.

PACKAGING, PRODUCT CODES AND SHELF LIFE

Packaging	Product code	Shelf Life
20 x 500g vacuum packs	245	2 years
15kg vacuum pack	16	2 years

PRODUCT CERTIFICATIONS

Kosher and Halal certified.

DIETARY COMPLIANCE

Gluten free. Suitable for Halal & Kosher diets. Suitable for vegan and vegetarian diets.

ALLERGENS AND GMO STATUS

Absence of any potential allergen according to Reg (EU) n° 1169/2011 Annex II. GMO free: Product is not GMO according to Regulations (CE) 1829/2003 and 1830/2003, referring to the requirements for mandatory labelling and traceability of products derived from genetically modified organisms (GMOs) in foodstuffs and feedstuffs.

INGREDIENTS

Baker's yeast, emulsifier (E491).

SPECIFICATIONS

Dry matter (DM)	>95%
Color	Typical
Odor and flavor	Typical
Coliforms	<1000 CFU/g
<i>Salmonella</i>	Not detected in 25g

NUTRITIONAL PROFILE

Typical nutrient content per 1	00 grams:	
Energy	325 kcal / 1361 kJ	
Ash	5.65 g	
Moisture	5.08 g	
Fat	7.61 g	
Saturated Fat	1.001 g	
Monounsaturated Fat	4.309 g	
Polyunsaturated Fat	0.017 g	
Carbohydrates*	41.22 g	
*calculated as 100-(protein + fat + moisture + ash)		
Sugars	0.0 g	
Fiber, total dietary	26.9 g	
Protein	40.44 g	
Minerals		
Sodium	51 mg	
Calcium	30 mg	
Iron	2.17 mg	
Potassium	955 mg	
Folate – Total	2340 mcg DFE	

The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.

Page 1 of 1 Modified: 17 March 2021 A. McKenna This document is valid for 3 years unless superseded or otherwise indicated.