PRODUCT NO:	218536/ 218537/ 259821
ISSUE NO:	13/13-05-20



APPROVED BY: TOM MASCARA

PRODUCT SPECIFICATIONS

YEAST FOOD

DESCRIPTION

Yeast Food is a blend of yeast nutrients formulated to increase yeast activity during fermentation and prevent slow or stuck fermentations.

PHYSICAL SPECIFICATIONS

Form	Free flowing course powder,
	free from any foreign organic
	or inorganic matter
Colour	Light tan
Odour	Free of Offensive Odour

CHEMICAL SPECIFICATIONS

Zinc & Manganese pH (5% w/v solutions) NLT 0.9 % 7.0 – 9.0

MICROBIOLOGICAL SPECIFICATIONS

Aerobic Plate Cou	unt NMT 50,000	NMT 50,000 cfu/g		
Yeast & Mould	NMT 200 cft	u/g		
Coliforms	NMT 30 cfu/	′g		
E. coli	ND in 25g			
Salmonella spp	ND in 25g			
ND-Not detected	NLT-Not Less Than	NMT-Not More Than		
Cfu/a - colony		IIIdII		

Cfu/g - colony forming units per gram

HEAVY METAL SPECIFICATIONS

Heavy Metals (as Pb) Lead Arsenic

PACKAGING

Standard Size Custom Sizes Material 15 kg and 1 kg Upon request 15kg – Polypropylene pails with internal liner and tamper evident lids

1kg - Foil Bags

NMT 30 mg/kg

NMT 5 mg/kg

NMT 3 mg/kg

TRANSPORT

Ambient temperature.

STORAGE INSTRUCTIONS

Store undercover in dry conditions at ambient temperature and in sealed containers.

SHELF LIFE

24 months.

HAZARDS IDENTIFICATION

Refer to the SDS for Yeast Food.

INGREDIENTS & ¹NUTRITIONAL FACTS

Proprietary blend of inorganic nitrogen, phosphorus, sulphate, potassium, zinc, manganese, organic source of B group vitamins.

	Per 100g
ENERGY	kJ
CARBOHYDRATE	g
FAT (Total)	g
(Saturated)	g
PROTEIN	g
SODIUM	mg

¹It is highly unlikely that the Yeast Food materially contributes to the nutritional composition of the food.

HALAL STATUS

Suitable.

KOSHER STATUS

Certified.

GMO STATUS

NON GMO.

PURITY STATUS

Complies with Food Chemical Codex Standards

Page 1 of 2 F75 06/05-08-14

ALLERGEN STATUS

YES	NO	ALLERGENS
	Х	Cereals containing
		Gluten (Wheat, Rye, Barley, Oats or Spelt or their hybridized strains)
	Х	Crustacea & their products
	Х	Eggs & egg products
	Х	Fish & fish products
	Х	Peanuts & their products
	Х	Soybeans & their products
	Х	Milk & milk products (Lactose)
	Х	Nuts & nut products
	Х	Sesame seeds & their products
	Х	Added sulphites in concentration of
		10mg/kg or more (Sodium
		Metabisulphite – approx. 20 ppm)
	Х	Lupin

Revision History:

05/17-02-10 – New format and re-activated specification. TM/ED. 06/15-03-11 – new format and added product code for small label stock. TM/CB/NB. 07/23-06-11 – Change to the Kosher status. ED/TM. 08/21-07-15 – Updated into the CBC format. CB/TM. 09/16-03-17 – Updated storage conditions. HD/TM/MH. 10/23-05-18 – Added Lupin to Allergen table. HD/TM. 11/23-10-18 – AMFEP link updated. TM/HD. 12/30-04-19 – removed AMFEP and Enzyme Association allergen links, addition of 1kg Foil Bag pack size. TM/HD. 13/13-05-20 - Revision of Ingredients description TM/HD.

The information contained in this publication are based on the information given to us by our suppliers and our own research and development work. It is correct and reliable to the best of our knowledge at the time of preparing this document. Users should, however, conduct their own tests to determine the suitability of our products for their own specific purposes and the legal status for their intended use of the product. Statements contained herein should not be considered as a warranty of any kind, expressed or implied, and no liability is accepted for the infringement of any patents.



Page 2 of 2 Yeast Food

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