



1. General product description and intended applications

Yeast biomass, made of native cells of *Saccharomyces cerevisiae* specy (Baker's yeast).

2. Packaging and Shelf-life

2.1 Type of packaging:	4 x 2.5 kg blocks (5 x 0.5 kg with paper, welded in cellophane)
2.2 Packaging material:	paper, cellophane
2.3 Shipping unit:	10 kg carton
2.4 Shelf-life after production:	35 days under appropriate storage conditions
2.3 Storage and transport conditions:	2 – 7 °C
2.4 palette layout	77 boxes in 4-5 sets a 8-9 boxes
2.5 palette dimensions (lxbxh)	1200x800x1400 mm
2.6 fresh net weight	770kg

3. Sensorical features

3.1 Aspect / Colour:	beige
3.2 Smell:	typical
3.3 Taste:	typical
3.4 Texture:	block

4. Physico-chemical parameters (average data fresh)

4.1 Dry matter content:	29 – 33 %
4.2 Raw proteins content:	40 – 50 % in dry matter

5. Ingredients

Yeast

De Danske Gærfabrikker A/S	Technical data sheet Pound yeast Malteserkors	
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6. Nutritional value

Average values of 100g fresh baker's yeast (approximately 32 % dry matter)

Average values of 100g fresh baker's yeast (approximately 32 % dry matter)	426 kJ / 102 kcal
Energy	
Fat	1.5 g
of which:	
— Saturates	0.5 g
Carbohydrate	2.8 g
of which:	
— Sugars	<0.1 g
Fibre	10.2 g
Protein	14.4 g
Salt	0.1 g

These information correspond to our best knowledge and are shared to advise our customers. They should not be considered as a binding ones.

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