

Compressed Yeast

« l'Hirondelle » 500g

SALES DENOMINATION:

Baker's yeast

DESCRIPTION :

Yeast consists of living cells of a unicellular fungus obtained by multiplication from a pure strain of "Saccharomyces cerevisiae". One gram of compressed yeast contains about 10 billion cells, each measuring just a few thousandths of a millimeter.

APPLICATIONS:

The compressed yeast "l'Hirondelle" is a compressed yeast that is perfect for French bread and pastries.

It meets all the traditional methods of baking bread, long diagrams and bread-making methods such as controlled rising, pre-cooking and frozen dough.

Associated with a long fermentation pattern, it improves the taste of your products.

The dosage varies according to the formulas and diagrams of bakery.

The compressed yeast "l'Hirondelle" is preferably added on the flour at the beginning of tempering or during kneading.

INGREDIENTS :

Baking yeast (Saccharomyces cerevisiae)

ALLERGENS:

The compressed yeast "l'Hirondelle" produced by LESAFFRE PANIFICATION FRANCE does not contain any ingredient or substance mentioned in annex 2 of EU regulation 1169/2011 of 25 October 2011.

INDICATIVE PHYSICO-CHEMICAL ANALYSES (TO PACKAGING):

Dry Matter	≥ 30 %
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TYPICAL MICROBIOLOGICAL ANALYSES :

Total coliforms	≤ 1000 UFC/g
E. coli	≤ 100 UFC/g
Staphylococcus aureus	≤ 10 UFC/g
Salmonella	Absence/25g
Listeria monocytogenes	≤ 100 UFC/g

INDICATIVE NUTRITIONAL VALUES :

(for 100g)

Energy	465 Kj / 111 Kcal
Fats	1,8 g
<i>of which saturated fatty acids</i>	0,3g
Carbohydrates	4,5 g
<i>of which sugars</i>	3,7 g
Fibers	8,5 g
Proteins	15 g
Salt	0,05 g

SHELF LIFE AND STORAGE CONDITIONS:

In order to keep its performance, the compressed yeast "l'Hirondelle" must be stored in a cold and ventilated environment between 0 and + 10 ° C (optimal + 2 ° C to + 4 ° C). In these conditions, it retains its properties until the date of minimum durability (DDM) indicated on the packaging, i.e. up to 37 days after its packaging date.

Revision date : 07/01/2025



CERTIFICATS : IFS and ISO 9001 certifications
Halal and Kosher certificates available on request

PACKAGING :

Box of 10 kg net per pack, composed by 4 bars of 2.5 kg each. Five individually wrapped 500 g blocks form a 2.5 kg bar wrapped in a protective film (=cartridge).

CARTRIDGE	Net weight when packed	5 * 0.5 KG
	Dimensions *	L = 330 - l = 65/67 - h = 114 mm
	Gencod	3 516660 021226
BOX	Contents	4 bars of 2.5Kg
	Gross weight *	10,305 kg
	Dimensions	330 mm x 245 mm x 140 mm
	Gencod	3 516665 021221
PALLET (with wooden pallet)	Gross weight *	1055.5 kg
	Dimensions *	1200 x 800 x 1440 mm 10 layers of 10 boxes, or 100 boxes

**Indicative values*

REGULATORY ASPECT :

GMO	The "Saccharomyces cerevisiae" yeast strains used today for the production of this product are in no way genetically modified organisms (GMOs) as defined by Directive 2001/18/EC of 12 March 2001, nor are they produced "by" GMOs. These strains come from Lesaffre International laboratories and any guarantee in this respect can be given. In accordance with regulations EC1829 -1830/2003, the use of these strains does not lead to GMO labelling.
Ionization	This product and its ingredients are not irradiated / treated with ionising radiation in accordance with Directives 1999/2/EC and 1999/3/EC and their amendments.
Contaminants	This product complies with Regulation (EC) No 2023/915.
Packaging	The packaging in direct contact with the product complies with the provisions of : - Regulation (EC) No 1935/2004 of 27 October 2004 and its amendments - Regulation 2023/2006/EC of 22 December 2006, as amended, on good manufacturing practices for materials and articles intended to come into contact with foodstuffs - Regulation N° 10/2011/EC of 14 January 2011 on plastic materials and articles intended to come into contact with food and its amending acts - the French regulations in application concerning materials and objects in contact with foodstuffs, namely Decree 2007-766 of 10 May 2007 and its amendments.
Safety	This product is not considered as hazardous under Regulation (EC) No 1272/2008 and its amendments. Safety Data Sheet non required according to the requirements of Regulation (EC) No 1907/2006 (REACH) and its amendments. Safety Data Sheet issued on a voluntary basis.
Nanotechnology	Nanomaterials are defined in different regulations on the basis of the following terms: "Manufactured nanomaterials" in Regulation (EU) 2015/2283 "Substances in nanoparticulate state" in French Décret n°2012/232 "Nanomaterials" in the recommendation of European Commission 2011/696/EU The product and the raw materials used for its production are not concerned by the above definitions.

The information contained in this document are established with regard to the French and European regulations in force and to the best of our knowledge. It is the responsibility of our customers to verify that the use and conditions of use comply with the regulations and practices of their sectors of activity and their geographical areas. It is the responsibility of the user to check the version of this document.

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Quality Department
Lesaffre Panification France

