

PRODUCT INFORMATION

ACTIVE DRY YEAST

2192

ACTIVE DRY YEAST

Fleischmann's Product Code 2192

DESCRIPTION: Active Dry Yeast is a special strain of Baker's Yeast chosen and cultivated for hardiness, uniformity, strength and stability.

- Eliminates the need for refrigeration
- Unopened packages can be kept for up to twenty-four months with little loss in activity
- Provides consistent, even fermentation characteristics as a result of Fleischmann's state of the art manufacturing control systems
- Reduces mix time

APPLICATIONS & USAGE: All types of yeast raised products such as bread, rolls, buns, doughnuts, pizza, etc.

Active Dry Yeast should be allowed to temper to room temperature prior to rehydration and use. For best results, rehydrate the yeast for five to ten minutes with at least four times its weight of warm water 105°F (41°C). Water temperature should never be lower than 90°F (32°C) or higher than 110°F (43°C). Use like fresh compressed yeast, but be sure to subtract the water used to dissolve the yeast from the formula.

When converting fresh compressed yeast to Active Dry Yeast, an additional one to two pounds of water for each pound of Active Dry Yeast should be included in the formula; most of this water compensates for the difference in moisture compared with fresh compressed yeast. Mix time reductions of 10 - 20% are commonly found when using active dry yeast.

INGREDIENTS: Yeast, Sorbitan Monostearate

SPECIFICATIONS:

Form	Free flowing particles
Color - Colorimeter	55 Minimum Units
pH	4.0 – 6.0
Moisture %	8.5 Maximum
Activity (Low Sugar Activigraph)	170 Minimum
Coliform	1000 / gram Maximum
E. Coli	10 / gram Maximum
Salmonella	Not Detected

PACKAGING:

Product Code 2192 2 lb (908 gr) vacuum packed brick pack, 12/case

Also Available In:

Product Code 2130 25 lb (11.34 kg) vacuum packed bag; 1/case

Product Code 2148 275 lb Drum

STORAGE: Active Dry Yeast is lot coded with 'Best Before' date code. Product will continue to perform after this date, but at a diminishing level based on age. To optimize yeast performance in your bakery, store under ambient conditions, preferably below 77°F (25°C) and consume within 3 months of date of receipt. Opened packages should be rolled down tightly to minimize moisture pick-up, especially in humid weather.

KOSHER: This product is certified Kosher (K-ID: LKN-MFNM). Electronic kosher certificates can be accessed at www.DigitalKosher.com.

ACTIVE DRY YEAST

GMO STATEMENT: AB Mauri manufactures Fleischmann's Baker's yeast using strains of *Saccharomyces cerevisiae* selected for their bakery fermentation performances. AB Mauri strains have not been genetically modified by in vitro recombinant DNA technology.

AB Mauri propagates our yeast products on carbohydrates using a base of cane and/or beet molasses supplemented with corn syrups. The corn and beets used to produce these sweeteners may be derived from genetically enhanced (GMO) varieties. During sweetener production, proteins are denatured, degraded, or removed through successive processing steps including physical separation, heating, purification and filtration. Polymerase chain reaction (PCR) testing, which allows direct analysis of the DNA and can detect GM content to 0.01%, reveal that genetically modified DNA is not detected in measurable amounts in the corn syrup or beet molasses. In addition, our suppliers have provided assurance that our raw materials including processing aids and defoamers used in the production of our yeast products are not derived from GMOs. Further our products are not grown on petrochemical substrates or sulfite waste liquors as outlined in NOP Rule 205.605(a)(20) nor manufactured or handled using any methods excluded by United States Food and Drug CFR 7 Part 205 (NOP Final Rule), including irradiation and sewage sludge.

In summary, please be advised that AB Mauri considers our Fresh Baker's Yeast, Active Dry Yeast, Instant Active Dry Yeast and Inactive Dry Yeasts strains non-GMO and based on processing steps and raw materials utilized in production believe our final products to be GMO free. Please refer to your legal department for assistance on proper labeling of your final bakery product.

FDA BIOTERRORISM REGISTRATION: AB Mauri is compliant with all aspects of FDA's regulations and has registered with the FDA all of our food manufacturing and warehouse facilities that produce or hold food intended for consumption within the United States in accordance with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Bioterrorism Act) and the Food and Drug Administration's regulations (21 CFR Part 1 Subpart H). This includes the registration of food facilities and maintenance of records.

We also require our suppliers to assure their compliance with the provisions of the Bioterrorism act and FDA's regulations to ensure all our raw materials are similarly compliant.

AB Mauri values the partner relationship with its customers. If you have any questions, please feel free to contact us.

COUNTRY OF ORIGIN: Food Safety is high priority at AB Mauri. As a global food company, we source raw materials and finished products from various countries throughout the world. Suppliers' production and food safety principles are reviewed and audited prior to purchase to ensure safe supply of their products to our plants. These steps, along with precautions during the production and packaging of our final products, assure products delivered to our customers are considered safe and wholesome.

Please be advised that Active Dry Yeast is manufactured by AB Mauri in LaSalle, Quebec, Canada.

Document No: 31BI011	Date: 06/05/2014	Revision No: 4	Page 3 of 11
AB Mauri North America (A Division of AB Mauri Food Inc.) 1350 Timberlake Manor Parkway, Suite 550 Chesterfield, MO 63017 www.abmna.com	800-772-3971 Customer Service	Because of the numerous factors affecting results, all of our products are sold with the understanding that consumers make their own test to determine suitability of our products. Statements contained herein should not be construed as representations, guarantees or warranties, expressed or implied, of any kind.	

**ACTIVE DRY YEAST
ALLERGEN INFORMATION SHEET**

Ingredients: Yeast, Sorbitan Monostearate

	Column I	Column II	Column III	Column IV
Component	Present in the product	Present in the other products manufactured on the same line	Present in the same manufacturing plant	Specific food source present in plant
Crustaceans/Shellfish	NO	NO	NO	
Fish Products	NO	NO	NO	
Egg Products	NO	NO	NO	
Milk and Dairy Products	NO	NO	NO	
Peanut Products (Includes peanut oil)	NO	NO	NO	
Tree Nuts	NO	NO	NO	
Soy Products	NO	NO	NO	
Wheat Products	NO	NO	YES	Wheat Flour
Barley Products	NO	NO	NO	
Oat Products	NO	NO	NO	
Rye Products	NO	NO	NO	
Triticale Products	NO	NO	NO	
Kamut Products	NO	NO	NO	
Spelt Products	NO	NO	NO	
Safflower Products	NO	NO	NO	
Sesame Seeds	NO	NO	NO	
Sunflower Products	NO	NO	NO	
Corn Products	NO	NO	NO	
Sulfites	NO	NO	NO	
BHA	NO	YES	YES	BHA
BHT	NO	NO	NO	
Tocopherols	NO	NO	NO	
FD&C Colors	NO	NO	NO	
MSG	NO	NO	NO	
Hydrolyzed Plant Protein	NO	NO	NO	
Mustard Seeds	NO	NO	NO	

NOTE: Unless specified in the Component column, refined oils are considered a non-allergenic substance.

Effective procedures are in place to avoid cross contamination of the product with the allergens not present in the product but noted in Columns II and III

No animal products are used as raw materials or in the manufacturing process.

This product is considered Gluten Free and is acceptable for Vegan diets.

ACTIVE DRY YEAST
NUTRITIONAL ANALYSIS

The results below are typical and are reported on a “per 100 gram basis.”

Calories	371	Phosphorous	898 mg
Calories from fat	43 g	Sodium	259 mg
Moisture	8 g	Iron	6 mg
Total fat	4.8 g	Calcium	73 mg
Saturated	1.2 g	Potassium	1361 mg
Unsaturated	3.4 g	Ash	4.9 g
Monounsaturated	2.6 g	Protein (N X 6.25)	39 g
Polyunsaturated	0.8 g	Vitamin A	0 I.U.
Trans fat	<0.1 g	Vitamin A	0 RE
Cholesterol	0 mg	Vitamin C	6 mg
Carbohydrates*	43 g	Thiamine	10 mg
Complex	19 g	Niacin	41 mg
Sugars	0 g	Niacin	48 NE
Dietary fiber	23.7 g	Riboflavin	5 mg
Soluble	14.2 g	Folic Acid	0 ug
Insoluble	9.61 g		

g = gram, mg = milligram, ug = microgram, I.U. = international units, NE = niacin equivalent, RE = retinol equivalent

* Carbohydrates include “Total Dietary Fiber”

Reported values are based on actual analysis performed by outside laboratory.

ACTIVE DRY YEAST
LOT CODE DESCRIPTION AND
PACKAGE / PALLET CONFIGURATION

LOT CODE EXAMPLE:

Best Before Date Code: M MMM DD YYYY ID

To be read as follows:

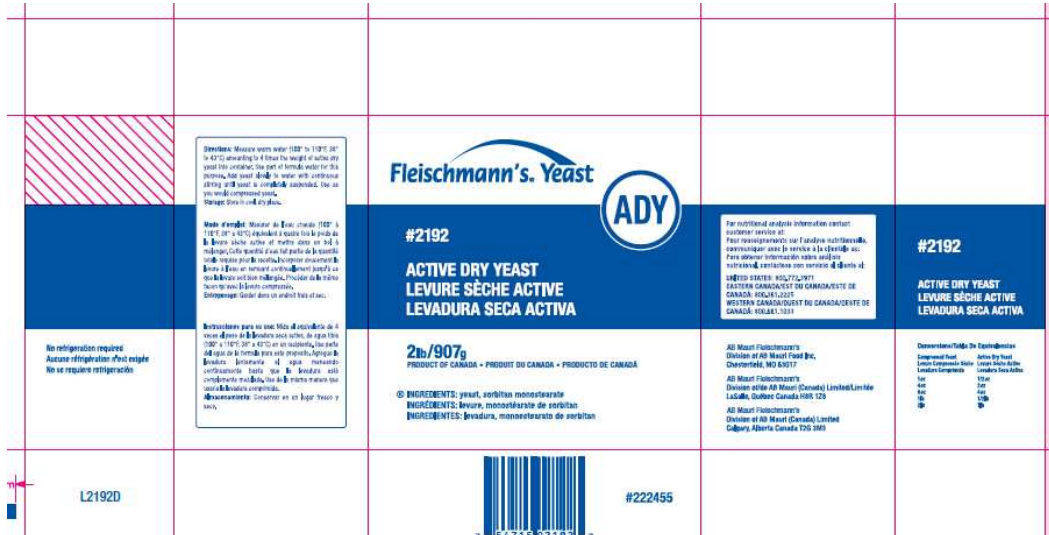
M	Plant ID Code (H=Memphis; R=Calgary; M=LaSalle)
MMM	Month
DD	Day
YYYY	Year
ID	Line Identification

PACKAGE / PALLET CONFIGURATION:

Product Category	Baker's Dry Yeast
Product Name	Active Dry Yeast
Product Code #	2192
Lot Code	M MM DD YY
Shelf Life (in months)	24
Cubic Feet (Case)	0.65
Length (Inches)	12
Width (Inches)	10
Height (Inches)	9
Units per Cs/Bag	12
Net Package Size (Lbs)	25
Gross Package Weight (Lbs)	26
Net Pallet Weight (Lbs)	1600
Gross Pallet Weight (Lbs)	1719
Pallet Cubic Feet	47.7
Pallet Length (Inches)	48
Pallet Width (Inches)	40
Pallet Height (Inches)	43
Amount per Row	16
# of Rows per Pallet	4
Package per Pallet	64
Pallet Type	Grade A Softwood

ACTIVE DRY YEAST PACKAGE ARTWORK

Package:



Case:



**ACTIVE DRY YEAST
SAFETY DATA SHEET**

1. CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Product Identifier: AB Mauri Active Dry Yeast
Product Code: 2192
Product Name: Active Dry Yeast
Generic Name: ADY, Active Dry Yeast 2192, Traditional Active Dry Yeast, FB-ADY

MANUFACTURER:

AB Mauri
Division of AB Mauri Food Inc.
1350 Timberlake Manor Parkway
Suite 550
Chesterfield, MO 63017
Customer Service: 800-772-3971

24 HR. EMERGENCY TELEPHONE NUMBER

Emergency Phone 314-392-0800

2. COMPOSITION/INFORMATION ON INGREDIENTS

Active Dry Yeast	CAS Registry #
Sorbitan Monostearate	68876-77-7
	1338-41-6

3. HAZARDS IDENTIFICATION**EMERGENCY OVERVIEW**

PHYSICAL APPEARANCE: Free flowing particles.

IMMEDIATE CONCERNS: Poses little or no immediate hazard.

POTENTIAL HEALTH EFFECTS

EYES: No information regarding eye irritation and other potential effects was found.

SKIN: No information regarding skin irritation and other potential effects was found.

INGESTION: No information regarding gastrointestinal irritation and other potential effects was found.

INHALATION: No information regarding respiratory irritation and other potential effects was found.

SIGNS AND SYMPTOMS OF OVEREXPOSURE

EYES: No information regarding eye irritation.

SKIN: No information regarding skin irritation.

INGESTION: No information regarding gastrointestinal irritation.

INHALATION: No information regarding respiratory irritation.

ACUTE EFFECTS: None known

SUBCHRONIC/CHRONIC TOXICITY CHRONIC: None known

MEDICAL CONDITIONS AGGRAVATED: None known

TARGET ORGANS: None known

ACTIVE DRY YEAST
SAFETY DATA SHEET

4. FIRST AID MEASURES

EYES: Hold eyelids apart and flush eyes with plenty of water for at least 15 minutes.

SKIN: Wash with soap and water.

INGESTION: Swallowing less than an ounce will not cause significant harm. For larger amounts, do not induce vomiting, but give one or two glasses of water to drink. Get medical attention if symptoms occur. Do not give anything by mouth to an unconscious person.

INHALATION: No specific treatment is necessary since this material is not likely to be hazardous by inhalation. If exposed to excessive levels of dusts or fumes, remove to fresh air and get medical attention if cough or other symptoms develop.

5. FIRE FIGHTING MEASURES

FLAMMABLE CLASS: Not flammable.

GENERAL HAZARD: None known

EXTINGUISHING MEDIA: Carbon dioxide, dry chemical powder, water, or appropriate foam.

EXPLOSION HAZARDS: None known

FIRE FIGHTING EQUIPMENT: Wear self-contained breathing apparatus and fire fighting protective equipment.

6. ACCIDENTAL RELEASE MEASURES

GENERAL PROCEDURES: Clean up spills immediately, observing precautions in Protective Equipment section. Vacuum or sweep up material and place in a disposal container. Wear a self-contained breathing apparatus and appropriate personal protective equipment.

7. HANDLING AND STORAGE

HANDLING: Minimize dust generation and accumulation.

STORAGE: Store in a cool dry place. Store in a tightly closed container.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

ENGINEERING CONTROLS: Use adequate ventilation to keep airborne concentrations low.

PERSONAL PROTECTION

EYES AND FACE: Wear appropriate protective eyewear or chemical safety glasses.

SKIN: Wear appropriate protective gloves to prevent skin exposure.

RESPIRATORY: Good general ventilation should be sufficient to control airborne levels.

PROTECTIVE CLOTHING: Wear appropriate protective clothing to prevent skin exposure.

Document No: 31BI011	Date: 06/05/2014	Revision No: 4	Page 9 of 11
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ACTIVE DRY YEAST
SAFETY DATA SHEET

9. PHYSICAL AND CHEMICAL PROPERTIES

Physical State: Solid
Odor: Slight.
Appearance: Granular.
Color: Yellowish-white.
Solubility in Water: Soluble

10. STABILITY AND REACTIVITY

STABLE: Yes
HAZARDOUS POLYMERIZATION: No
CONDITIONS TO AVOID: None known
HAZARDOUS DECOMPOSITION: None known
INCOMPATIBLE MATERIALS: None known

11. TOXICOLOGICAL INFORMATION

CARCINOGENICITY:
IARC: Not listed
NTP: Not listed
OSHA: Not listed

12. ECOLOGICAL INFORMATION

13. DISPOSAL CONSIDERATIONS

DISPOSAL METHOD: Dispose of in manner consistent with federal, state, and local regulations. Not listed as a material banned from land disposal.

14. TRANSPORT INFORMATION

DOT (DEPARTMENT OF TRANSPORTATION)
Technical Name: Active dry baker's yeast
Hot Hazard: No
Combustible Class: No

Document No: 31BI011	Date: 06/05/2014	Revision No: 4	Page 10 of 11
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SAFETY DATA SHEET

15. REGULATORY INFORMATION

UNITED STATES

SARA TITLE III (SUPERFUND AMENDMENTS AND REAUTHORIZATION ACT)

311/312 Hazard Categories: Not regulated

313 Reportable Ingredients: Not regulated

CERCLA (COMPREHENSIVE RESPONSE, COMPENSATION, AND LIABILITY ACT)

CERCLA Regulatory: Not regulated

TSCA (TOXIC SUBSTANCE CONTROL ACT)

TSCA Regulatory: Not regulated

16. OTHER INFORMATION

MANUFACTURER DISCLAIMER:

PRODUCT IS FOOD GRADE AND IS MANUFACTURED UNDER UNITED STATES FOOD AND DRUG ADMINISTRATION REGULATIONS.

The information contained herein is complete and accurate to the best of our knowledge based upon the information currently available to us. AB Mauri uses many sources and references in gathering this information. AB Mauri cannot guarantee completeness or accuracy of this information and such information should be used only as a guide. AB Mauri disclaims all liability for handling or use of the above product.

Document No: 31BI011	Date: 06/05/2014	Revision No: 4	Page 11 of 11
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ACTIVE DRY YEAST NUTRITIONAL ANALYSIS

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Moisture	8 g	Iron	6 mg
Total fat	4.8 g	Calcium	73 mg
Saturated	1.2 g	Potassium	1361 mg
Unsaturated	3.4 g	Ash	4.9 g
<i>Monounsaturated</i>	2.6 g	Protein (N X 6.25)	39 g
<i>Polyunsaturated</i>	0.8 g	Vitamin A	0 I.U.
Trans fat	<0.1 g	Vitamin A	0 RE
Cholesterol	0 mg	Vitamin C	6 mg
Carbohydrates*	43 g	Thiamine	10 mg
Complex	19 g	Niacin	41 mg
Sugars	0 g	Niacin	48 NE
Dietary fiber	23.7 g	Riboflavin	5 mg
Soluble	14.2 g	Folic Acid	0 ug
Insoluble	9.61 g		

g = gram, mg = milligram, ug = microgram, I.U. = international units, NE = niacin equivalent, RE = retinol equivalent

* Carbohydrates include “Total Dietary Fiber”

Reported values are based on actual analysis performed by outside laboratory.

8/27/2014

Macabali, Regional Quality Assurance Specialist

Document No: 31BI011	Date: 06/05/2014	Revision No: 4	Page 5 of 1
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INSTANT YEAST NUTRITIONAL ANALYSIS

The results below are typical and are reported on a “per 100 gram basis.”

Calories	386	Phosphorous	1035 mg
Calories from fat	46 g	Sodium	114 mg
Moisture	4.2 g	Iron	6 mg
Total fat	5.1 g	Calcium	77 mg
Saturated	1.7 g	Potassium	1539 mg
Unsaturated	3.2 g	Ash	5.4 g
<i>Monounsaturated</i>	2.8 g	Protein (N X 6.25)	45 g
<i>Polyunsaturated</i>	0.4 g	Vitamin A	0 I.U.
Trans fat	< 0.1 g	Vitamin A	0 RE
Cholesterol	0 mg	Vitamin C	250 mg
Carbohydrates*	40 g	Thiamine	9 mg
Complex	13 g	Niacin	50 mg
Sugars	0 g	Niacin	58.2 NE
Dietary fiber	27 g	Riboflavin	6 mg
Soluble	18 g	Folic Acid	292 ug
Insoluble	9 g		

g = gram, mg = milligram, ug = microgram, I.U. = international units, NE = niacin equivalent, RE = retinol equivalent

- Carbohydrates include “Total Dietary Fiber”

Reported values are based on actual analysis performed by outside laboratory.

8/27/2014

Vina Cabalic, Regional Quality Assurance Specialist

Document No: 31BI004	Date: 06/05/2014	Revision No: 6	Page 5 of 11
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