

**Product Description**

Bellarise Deactivated Yeast is deactivated yeast (*Saccharomyces cerevisiae*) with high reducing power and imparts minimal yeast flavor. It is ideal for Pizza, Pita Bread, Laminated Dough, Baguettes, Bread/Rolls and MelbaToast.

**Benefits:**

- ✦ Reduces mixing time
- ✦ Increases extensibility of dough
- ✦ Reduces elasticity of dough
- ✦ Improves machinability of the dough

**Ingredients**

Yeast (*Saccharomyces Cerevisiae*).

**Chemical Standards**

STANDARD	VALUE	METHOD
Dry Matter	94 – 98%	AOAC 934.01
Crude Protein	45 – 55%	Internal Kjeldahl
Moisture	2 – 6%	AOAC 934.01
Color	Light cream to cream	Internal
Texture	Fine Powder	Internal
Nitrogen	7.20 % - 8.80%	Internal Kjeldahl
Odor	Yeasty, Toasty	Internal

**Microbiological Standards**

STANDARD	VALUE	METHOD
Salmonella	Negative / 25g	ISO 6579
Coliform	< 100 cfu/g	FDA BAM Ch.4
<i>E.coli</i>	< 10 cfu/g	FDA BAM Ch.4
Mold	< 100 cfu/g	FDA BAM Ch.18
Yeast	< 1,000 cfu/g	FDA BAM Ch.18
Total Plate Count	<100,000 cfu/g	FDA BAM Ch.3

**Packaging Information**

Item #	Units per case	Case dimensions			Cubic feet
		Height	Length	Width	
1206505	1 * 50lb.	9.06"	18.11"	14.96"	1.42

**Shelf life & storage**

18 months after date of production if stored below 77°F/25°C.

**Kosher**

Kosher-Pareve by OK Kosher

**Halal**

Halal certified

**Lot Coding**

Production month (01 2014 = Jan. 2014), Expiry month (01 2015 = Jan. 2015), Internal code (14T1234567), Packaging hour (00).

**GMO Statement**

Non-GMO according to EEC regulations. Contains no GMO enzymes, have not been solvent-extracted, synthetically preserved or irradiated. Contains no artificial flavors or colors.

**BSE**

No animal products or animal originated ingredients are used in manufacturing process.

**Preservatives**

No preservatives are present in product.

**Vegetarian Status**

Acceptable for "Vegan" diets.

**Gluten**

Gluten free



DEACTIVATED YEAST  
50 LB. BAG / 1206505  
PRODUCT SPECIFICATION

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**Country or Origin**

Turkey

**Quality Certificates**

BRC Food, ISO 9001, ISO 22000, and FSSC 2000

**Recommended Usage**

0.1% – 0.5% W/W flour bases.

The optimum dosage should be identified through baking trials according to the flour quality and the desired dough characteristics.