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佛山市层层高食品有限公司 ADD: Shangbai industry Area,Luocun,Nanhai District,Foshan,Guangdong.China

SPEFICIFATION

PRODUCT NAME: DOUBLE STAR BAKER brand Low sugar instant dry yeast

Specific Properties

Species	Yeast is a select culture of Saccharomyces cerevisiae
Visual Description	Light yellow, Particles or strips
Odour	Typical baker's yeast
Moisture	Less than 5.5%
Dough Activity	No sugar dough of 4.0gm in 1 h test: higher than 700ml CO ₂ /h
The Viability Rate of Cells	More than 75%
Save Rate	More than 80%

Microbiological Specification

Salmonells	Not Detected
Staphylococcus aureus	Not Detected
Shigella	Note Detected
Rope forming bacteria (heat resistant microbe)	Below100cfu/g

Ingredients

Natural yeast :99.0%-99.5%
Sorbitan Monosterate: 0.5%-1.0%
Vc: 0-0.3%

Packaging

Vacuum packaging 500/bag, 20bag/carton

Storage

Cool and dry place , avoid from direct shining

Shelf time

24 Months