



PRODUCT SPECIFICATION



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PRODUCT

INACTIVE YEAST

INYS19025LS

Product Description	Inactive Yeast
Primary Country of Origin	Poland
Ingredients	Saccharomyces Cerevisiae 100%
Allergens Present	None
GMO	<input checked="" type="checkbox"/> No / GMO Free <input type="checkbox"/> Yes
Certifications	Kosher, Halal
Production Statement	Dry deactivated yeast

Suitability	<input checked="" type="checkbox"/> Halal	<input checked="" type="checkbox"/> Kosher	<input checked="" type="checkbox"/> Vegan	<input type="checkbox"/> Organic
	<input type="checkbox"/> Biodynamic	<input checked="" type="checkbox"/> Gluten Free	<input checked="" type="checkbox"/> Lacto-vegetarian	<input checked="" type="checkbox"/> Ovo-lacto-vegetarian

NUTRITIONAL DATA

Typical Analysis Per 100g

Energy	1390 kJ
Protein, total	45 g
Fat Total	6 g
- Saturated	
Cholesterol	
Carbohydrates	18 g
- Sugars	1 g
Dietary fibre, total	21 g
Sodium	0.5 mg
Potassium	
Gluten	#ND

ANALYTICAL SPECIFICATIONS

Organoleptic	Appearance	Light brown coloured fine powder, free of hard lumps
	Odour	Delicate, toasted yeast odour
	Flavour	Mild toasted yeast flavour

Physical	Particle size	100% passes through 1mm screen	Chemical	Dry Matter	94 - 98%
				Fat	4 - 8%
				Saturated fatty acids	1 - 4%
				Protein	40 - 50%

				Carbohydrate	23 - 31%
				Sugars	10 - 18%
				Sodium	< 1%
				Ash	4 - 8%

Microbiological	Coliforms	< 100/g
	E.coli	< 10/g
	Staph Aur	< 10/g
	Salmonella	Absent in 25g sample

Sulphates	None		
Quarantine Treatments	None		

STORAGE / SHIPPING

Shelf Life	18 months from time of manufacture
Storage	Dry, cool and hygienic place
Packaging	25 kg bag
Units Per Pallet	40
Pallet Weight	1065 kg

Approved by

Y. Ryan – Version 2. 06/2023

