

TECHNICAL SPECIFICATION

Product name	PAKMAYA fresh baker's yeast
Destination of use	Bread and other bakery products for human consumption.
Ingredients	Living cells of <i>Saccharomyces cerevisiae</i> .
Appearance*	Compact mass, with smooth surface, not sticky.
Color*	Typically, light cream.
Odor*	Typically, no other foreign smell.
Taste*	Typically, no other foreign taste.
Dry matter (%)*	Min. 30
Fermentation power (ml CO₂ released in one hour of fermentation)*	Min. 750
Fermentation power (minutes)*	Max. 60
Protein content in dry matter (%)*	Min. 40
Escherichia coli (CFU/g)*	Max. 100
Coliform bacteria (CFU/g)*	Max. 10.000
Packing	<ul style="list-style-type: none"> - 1 piece of 500g** packed individually, 5 pieces in one overwrap foil, and 4 overwraps in a cardboard box of 10 kg. - 1 piece of 500g** packed individually, 20 pieces in a cardboard box of 10 kg.
Dosage	For production of bread between 1-5% from flour quantity and for production of sweet dough between 6-10% from flour quantity. The dosage varies according to the particularity of process flow, ambient temperature and flour quality.
Storage	<ul style="list-style-type: none"> - In refrigerated conditions (0-6°C), well aerated, without foreign odors (fish, smoked products, etc.), for bakeries. - In refrigerated conditions (0-10°C), well aerated, without foreign odors (fish, smoked products, etc.), for retail.
Expiration date	40 days from the manufacturing day.
Allergens	The product does not contain allergens.

**GMO Status**

The product does not contain genetically modified organisms.

Nutritional declaration for 100g de product

*the values shown in the table are average values

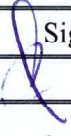
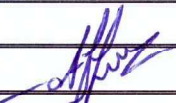

Energetic values (kJ/kcal)	527/126
Fats (g)	3.24
of which saturates (g)	1.85
Carbohydrates (g)	4.38
of which sugars (g)	0.5
Proteins (g)	15.73
Fibers (g)	8.11
Salt (g)	0.05

Country of origin

Romania

* at the end of the packing process

** at the time of packing. The packages lose water over time, so there is the possibility of noticing small differences in mass at the reception of the goods.

	Name and surname	Signature	Date of approval
Elaborated	Hatmanu Daniel		
Verified	Anghelus Alexandra		
Approved	Grajdieru Adrian		10.01.2022