

PRODUCT SPECIFICATION

BREWKARYOTES

KegLand AUS-05 x 500g Brick

Product	Brewkaryotes KegLand AUS-05 x 500g Brick
Product Code	KL30014
Description	Active dried yeast is a strain of <i>Saccharomyces cerevisiae</i> . The yeast has been propagated, harvested, dried and packed in compliance with good manufacturing practices.
Usage / Application	Yeast for brewing.

Ingredient List

Brewers yeast, Emulsifier (E491).

Sensory Information

Appearance	Nodule extruded product; Colour - Light tan to beige
Odour	Typical yeast smell
Flavour	For further manufacture, not for consumption in current state.

Typical Nutritional Information (per 100g)

Description	Quantity	Units
Energy	325	kcal
Energy	1360	kJ
Protein	37.5	g
Carbohydrate	11.1	g
of which sugars	7.2	g
Fat	5.5	g
of which saturates	5.25	g
Fibre	2.92	g
Salt	190	mg

Genetic Modification

With reference to Australian and New Zealand Food Labelling Regulations as defined by FSANZ in the Food Standards Code and the current provisions of Standard 1.5.2 for labelling of food produced using gene technology:

Products do not contain genetically modified ingredients and in addition no genetically modified ingredients are used at our production sites.

All possible precautions to ensure that raw materials/ ingredients used in the manufacture of this product are sourced from non-genetically modified sources. This is validated by:

- Written warranty from suppliers.
- Purchasing only approved materials from recognised certification schemes.
- Validation of suppliers through our Vendor Assurance Program.
- Supplier audit where appropriate.
- Genetic testing where appropriate

Allergen Information

Component	Presence			Comments
	As an ingredient in the recipe	Not as an ingredient but on the same manufacturing/ packing line	Not as an ingredient but on the same manufacturing site	
In reference to FSANZ code 1.2.3				
Cereals containing gluten, namely; wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains and products thereof	No	Yes	Yes	
Crustaceans and products thereof	No	No	No	
Eggs and products thereof	No	No	Yes	
Fish and products thereof	No	No	No	
Peanuts and products thereof	No	No	No	
Soybeans and products thereof	No	Yes	Yes	
Milk and products thereof	No	No	Yes	
Nuts and products thereof	No	No	No	
Celery and products thereof	No	No	No	
Mustard and products thereof	No	No	No	
Sesame seeds and products thereof	No	No	No	
Sulphur Dioxide and Sulphites at concentrations >10 mg/kg SO ₂	No	No	No	
Lupin and products thereof	No	No	No	
Molluscs and products thereof	No	No	No	

Suitability Information

Suitable for	Yes	No	Details
Vegetarians (ovo-lacto)	Yes		Ingredient Selection
Vegans	Yes		Ingredient Selection
Kosher certified	Yes		Ingredient Selection
Halal Certified		No	Ingredient Selection
Organic			Country regulation dependant



Packaging, Coding, Transport and Storage

Packaging	20 x 500gm packs per carton.
Recommended Storage and Transport Conditions	Store in a cool and dry place below 8°C. Opened packs should be resealed if not completely used, and stored below 4°C and used within 7 days.
Shelf Life	3 years from date of manufacture.

Typical Analysis

% Solids	93.5 – 96.0%
Viable Yeast count at packaging (cfu/g)	1.0E+09 minimum
Total Bacteria (cfu/g)	9.0E+03 maximum
Non- <i>Saccharomyces</i> spp. (cfu/g)	1.0E+03 maximum
Lactic Acid Bacteria (cfu/g)	5.0E+03 maximum
Coliforms (cfu/g)	1.0E+01 maximum

Health & Safety

For health and safety information please refer to the product safety data sheet.

Quality Assurance and Food Safety Programme

All tests with methods, frequencies, targets and tolerances are recorded as part of our Quality Control plan, and foreign matter controls are included in our third-party certified ISO 22000 Quality and Food Safety (HACCP) Management System. Yeast products are processed and packed to meet GMP and Hygiene standards included within the same Management System.

The information provided in this specification is based upon the product formulation, the data provided by our raw material suppliers and the factory of manufacture at the date of issue of this specification.

Confidentiality

The information contained in this specification is confidential. It is 's proprietary information. It is intended solely for use by the individual or organisation to which it is provided. Specification information is subject to copyright and must not be used, disseminated, copied or disclosed to third parties without the written consent.