PRODUCT INFORMATION

BAKER'S SELECT YEAST 2117

AB Mauri Food Inc. 4240 Duncan Avenue, Suite 150 St. Louis, MO 63110 www.abmna.com	800-772-3971 Client Services	Because of the numerous factors affecting results, all of our products are sold with the understanding that consumers make their own test to determine suitability of our products. Statements contained herein should not be construed as representations, guarantees or warranties, expressed or implied, of any kind.

BAKER'S SELECT YEAST

AB Mauri Fleischmann's Yeast product code 2117.

DESCRIPTION: A special strain of *Saccharomyces cerevisiae*, chosen and cultivated for uniformity, rapid activity and enhanced stability in all yeast leavened bakery applications. **Baker's Select** compressed yeast benefits include the following:

- Provides consistent yeast performance in low sugar and high sugar yeast leavened products.
- Baker's Select yeast has been specifically chosen for its superior activity stability throughout the shelf life of the product vs standard compressed yeast.
- Product keeping quality at elevated storage temperatures demonstrates that Baker's Select compressed yeast is twice as stable when compared to standard compressed yeast.

APPLICATIONS & USAGE: Designed for all yeast raised products such as bread, buns, rolls, croissants, Danish, bread sticks, pretzels, and pizza.

Add fresh yeast directly to mixer, no need to rehydrate in water prior to use. Product should be kept cold (<45 ^{0}F) until ready for use. To maximize performance, only remove as much yeast from cooler as you will use in thirty minutes.

INGREDIENTS: Yeast

SPECIFICATIONS:

Form:	Compressed block, friable when pressure applied
Color (Colorimeter):	70 – 100 units
Moisture:	69.6% Maximum
pH:	4.0 – 6.0
Activity (Low Sugar Activigraph):	275 cc's Minimum
Activity (High Sugar Activigraph):	400 cc's Minimum
Coliform (CFU / Gram):	1000 Maximum
E.Coli (CFU/Gram):	100 Maximum
Salmonella:	Not Detected / 25 g

PACKAGING:

Product Code 2117 24 / 1 lb. units, 24 lb. (10.86 kg) net weight

STORAGE: Yeast is a living organism, extremely sensitive to environmental conditions and requires refrigerated storage to preserve its strength. Upon arrival at the bakery, yeast should immediately be placed in the refrigerator, and should be maintained below 45^{o}F (7°C) until used. Proper cooler temperature and air circulation between spaced cartons is important to maintain the baking strength of the yeast. Ideal air movement is 125 cu. ft. per minute and optimal cooler temperature is between 34 - 40^{o}F (1- 4°C).

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Baker's yeast is lot coded with "Best Before" date code, which represents the shelf-life of the product. Product will continue to perform after this date, but at a diminishing level based on age. To optimize yeast performance in your bakery, maintaining proper temperature and consumption within the stated shelf-life is recommended.

KOSHER: This product is certified Kosher.

GENETIC MODIFICATION/GENETIC ENGINEERING STATEMENT: AB Mauri North America manufactures Fleischmann's baker's yeast using yeast strains of *Saccharomyces cerevisiae*. The yeast strains are not genetically modified as defined by The Non-GMO Project (NGP), the National Organic Program (NOP) and EC 1829/1830.

This product is also non-Genetically Engineered Certified™ by *BioChecked*™. The Certificate is available upon request.

Please refer to your legal department for direction on the proper and lawful labeling of your final bakery product.

ORGANIC STATEMENT: AB Mauri North America Fleischmann's Yeast products are not propagated on petrochemical substrates or sulfite waste liquors as outlined in the U.S. Department of Agriculture National Organic Program (NOP) Rule at 7 CFR Section 205.605(a). They are not solvent extracted or synthetically preserved, nor are they manufactured or handled using any methods excluded by the USDA NOP Final Rule at 7 CFR Part 205, including irradiation and sewage sludge.

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FDA BIOTERRORISM REGISTRATION: AB Mauri is compliant with all aspects of FDA's regulations and has registered with the FDA all of our food manufacturing and warehouse facilities that produce or hold food intended for consumption within the United States in accordance with the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (Bioterrorism Act) and the Food and Drug Administration's regulations (21 CFR Part 1 Subpart H). This includes the registration of food facilities and maintenance of records.

We also require our suppliers to assure their compliance with the provisions of the Bioterrorism act and FDA's regulations to ensure all our raw materials are similarly compliant.

AB Mauri values the partner relationship with its customers. If you have any questions, please feel free to contact us.

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COUNTRY OF ORIGIN: Food Safety is high priority at AB Mauri. As a global food company, we source raw materials and finished products from various countries throughout the world. Suppliers' production and food safety programs are reviewed and audited prior to purchase to ensure safe supply of their products to our plants. These steps, along with precautions during the production and packaging of our final products, assure products delivered to our customers are considered safe and wholesome.

Please be advised that Baker's Select Yeast is manufactured by AB Mauri in Memphis, TN – USA, LaSalle, QC – Canada.

LIABILITY DISCLAIMER: AB Mauri makes representations, warranties, covenants, and guarantees about this product under AB Mauri's Terms and Conditions of Sale, in AB Mauri's Continuing Product Guarantee, or in a mutually executed written agreement between the parties. Because of numerous factors outside of AB Mauri's control that can affect a customer's results in using this product, customers are solely responsible for determining whether this product is fit for the customers' ordinary and particular uses, and the customer is responsible for the results it obtains when using this product. Nothing contained in this product booklet shall be construed as AB Mauri's express representations, warranties, covenants, or guarantees about this product. AB Mauri disclaims all express warranties and all implied warranties available under applicable laws or at common law, including without limitation, the implied warranties of merchantability, non-infringement, fitness for particular purpose, and course of dealing or trade.

Fleischmann's Yeast

BAKER'S SELECT YEAST
ALLERGEN AND SENSITIVITY INFORMATION

Ingredients: Yeast

	Column I	Column II	Column III	Column IV
Component	**Present in the product**	**Provide specific food source in the product**	**Present in the other products manufactured on the same line**	**Present in the same manufacturing plant**
Crustaceans/Shellfish	NO	N/A	NO	NO
Fish Products	NO	N/A	NO	NO
Egg Products	NO	N/A	NO	NO
Milk and Dairy Products	NO	N/A	NO	NO
Soy Products	NO	N/A	NO	YES
Peanut Products (Includes peanut oil)	NO	N/A	NO	NO
Tree Nuts	NO	N/A	NO	NO
Wheat Products	NO	N/A	NO	YES
Barley Products	NO	N/A	NO	NO
Oat Products	NO	N/A	NO	NO
Rye Products	NO	N/A	NO	NO
Triticale Products	NO	N/A	NO	NO
Kamut Products	NO	N/A	NO	NO
Spelt Products	NO	N/A	NO	NO
Safflower Products	NO	N/A	NO	NO
Sesame Seeds	NO	N/A	NO	NO
Corn Products	NO	N/A	NO	NO
Sulfites (List ppm)	NO	N/A	NO	NO
BHA	NO	N/A	NO	NO
BHT	NO	N/A	NO	NO
Tocopherols	NO	N/A	NO	NO
FD&C Colors	NO	N/A	NO	NO
MSG	NO	N/A	NO	NO
Hydrolyzed Plant Protein	NO	N/A	NO	NO
Mustard Seeds	NO	N/A	NO	NO

NOTE: Refined oils are considered non-allergenic substances. (The FDA Food Allergen Labeling and Consumer Act of 2004).

Effective procedures are in place to avoid cross contamination of the product with the allergens not present in the product but noted in Columns III and IV.

No animal products are used as raw materials or in the manufacturing process.

This product is considered Gluten Free and is acceptable for Vegan diets.

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Fleischmann's Yeast

BAKER'S SELECT YEAST
NUTRITIONAL INFORMATION

The results below are typical and are reported on a "per 100 gram basis."

Nutrients	Per 100g	Nutrients	Per 100g
Basic Components		Vitamin B3 - Niacin Equiv (mg)	23.80
Calories (kcal)	129.00	Vitamin B6 (mg)	0.24
Calories from Fat (kcal)	11.97	Folate, DFE (mcg DFE)	879.00
Calories from SatFat (kcal)	2.03	Folic Acid (mcg)	0
Fat (g)	1.33	Vitamin B12 (mcg)	0
Saturated Fat (g)	0.23	Biotin (mcg)	82.10
Poly Fat (g)	0	Pantothenic Acid (mg)	2.57
Mono Fat (g)	1.03	Minerals	
Trans Fatty Acid (g)	0	Sodium (mg)	34.00
Cholesterol (mg)	0	Fluoride (mg)	0
Carbohydrates (g)	13.70	Calcium (mg)	20.90
Total Sugars (g)	4.00	Iron (mg)	2.11
Added Sugar (g)	0	Potassium (mg)	526.00
Protein (g)	16.90	Phosphorus (mg)	379.00
Water (g)	66.60	Iodine (mcg)	0
Ash (g)	1.48	Magnesium (mg)	44.10
Dietary Fiber (2016) (g)	5.88	Zinc (mg)	8.18
Soluble Fiber (2016) (g)	1.18	Selenium (mcg)	0
Insoluble Fiber (2016) (g)	4.69	Copper (mg)	0.21
Vitamins		Manganese (mg)	0
Vitamin D - mcg (mcg)	0	Chromium (mcg)	0
Vitamin A - RAE (mcg)	0	Molybdenum (mcg)	0
Beta-Carotene (mcg)	0	Chloride (mg)	0
Vitamin C (mg)	0	Other Nutrients	
Vitamin E - Alpha-Toco (mg)	0	Sugar Alcohol (g)	0
Vitamin K (mcg)	0	Organic Acids (g)	0
Vitamin B1 (mg)	0	Choline (mg)	95.10
Vitamin B2 (mg)	0		

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BAKER'S SELECT YEAST
LOT CODE DESCRIPTION AND
PACKAGE / PALLET CONFIGURATION

LOT CODE EXAMPLE:

Ten Digit Alpha-Numeric Lot Code: i.e. XX BB 012811

To be read as follows:

XX	Internal Manufacturing Plant Identification
BB	**B**est **B**efore
MM	Month
DD	Day
YY	Year

PACKAGE / PALLET CONFIGURATION:

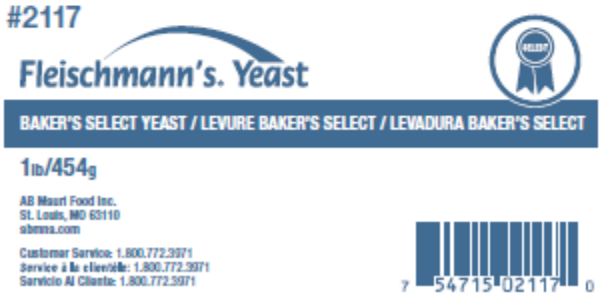
Product Category	Baker's Fresh Yeast
Product Name	Bakers Select Yeast
Product Code #	2117
Lot Code	XXBBMMDDYY
Shelf Life (in days)	43
Cubic Feet (Bag)	0.48
Length (Approximate Inches)	15.75
Width (Approximate Inches)	10.5
Height (Approximate Inches)	5
Units per Cs/Bag	24
Net Package Size (Lbs.)	24
Gross Package Weight (Lbs.)	25
Net Pallet Weight (Lbs.)	2160
Gross Pallet Weight (Lbs.)	2250
Pallet Cubic Feet	60.0
Pallet Length (Inches)	48
Pallet Width (Inches)	40
Pallet Height (Inches)	54
Amount per Row	10
# of Rows per Pallet	9
Package per Pallet	90
Pallet Type	Grade A Softwood

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BAKER'S SELECT YEAST
PACKAGE ARTWORK







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BAKER'S SELECT YEAST
SAFETY DATA SHEET

1. CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Product Identifier: Fleischmann's Bakers Select Yeast
General Use: Fleischmann's Bakers Select Yeast is compressed yeast designed to provide leavening in bakery products.
Product Code: 2117
Chemical Family: Yeast

MANUFACTURER:
AB Mauri Food, Inc.
4240 Duncan Ave., Suite 150
St. Louis, MO 63110

EMERGENCY TELEPHONE NUMBER
During Regular Business Hours +1-314-392-0800
Hours: 8:00 AM – 5:00 PM CST
After Regular Business Hours +1-800-772-3971

2. HAZARDS IDENTIFICATION

EMERGENCY OVERVIEW
PHYSICAL APPEARANCE: Compressed block, friable when pressure applied.

IMMEDIATE CONCERNS: Poses little or no immediate hazard.

POTENTIAL HEALTH EFFECTS
EYES: No information regarding eye irritation and other potential effects was found.

SKIN: No information regarding skin irritation and other potential effects was found.

INGESTION: No information regarding gastrointestinal irritation and other potential effects was found.

INHALATION: No information regarding respiratory irritation and other potential effects was found.

SIGNS AND SYMPTOMS OF OVEREXPOSURE
EYES: No information regarding eye irritation.

SKIN: No information regarding skin irritation.

INGESTION: No information regarding gastrointestinal irritation.

INHALATION: No information regarding respiratory irritation.

ACUTE EFFECTS: None known

SUBCHRONIC/CHRONIC TOXICITY CHRONIC: None known

MEDICAL CONDITIONS AGGRAVATED: None known

TARGET ORGANS: None known

3. COMPOSITION/INFORMATION ON INGREDIENTS

	CAS Registry #
Yeast	68876-77-7

4. FIRST AID MEASURES

EYES: Hold eyelids apart and flush eyes with plenty of water for at least 15 minutes.

SKIN: Wash with soap and water.

INGESTION: Swallowing less than an ounce will not cause significant harm. For larger amounts, do not induce vomiting, but give one or two glasses of water to drink. Get medical attention if symptoms occur. Do not give anything by mouth to an unconscious person.

INHALATION: No specific treatment is necessary since this material is not likely to be hazardous by inhalation. If exposed to excessive levels of dusts or fumes, remove to fresh air and get medical attention if cough or other symptoms develop.

5. FIRE FIGHTING MEASURES

FLAMMABLE CLASS: Not flammable.

GENERAL HAZARD: None known

EXTINGUISHING MEDIA: Carbon dioxide, dry chemical powder, water, or appropriate foam.

EXPLOSION HAZARDS: None known

FIRE FIGHTING EQUIPMENT: Wear self-contained breathing apparatus and fire fighting protective equipment.

6. ACCIDENTAL RELEASE MEASURES

GENERAL PROCEDURES: Clean up spills immediately, observing precautions in Protective Equipment section. Vacuum or sweep up material and place in a disposal container. Wear a self-contained breathing apparatus and appropriate personal protective equipment.

7. HANDLING AND STORAGE

HANDLING: Product should be kept as cold as possible during handling. Blocks should be carefully opened and the wrapper removed to avoid the wrapper being introduced into the dough.

STORAGE: Store under refrigerated conditions at recommended temperatures.

8. EXPOSURE CONTROLS/PERSONAL PROTECTION

ENGINEERING CONTROLS: Use adequate ventilation to keep airborne concentrations low.

PERSONAL PROTECTION
EYES AND FACE: Wear appropriate protective eyewear or chemical safety glasses.

SKIN: Wear appropriate protective gloves to prevent skin exposure.

RESPIRATORY: Good general ventilation should be sufficient to control airborne levels.

PROTECTIVE CLOTHING: Wear appropriate protective clothing to prevent skin exposure.

9. PHYSICAL AND CHEMICAL PROPERTIES

Physical State: Solid

Odor: Slight.

Solubility in Water: Soluble

10. STABILITY AND REACTIVITY

STABLE: Yes

HAZARDOUS POLYMERIZATION: No

CONDITIONS TO AVOID: None known

HAZARDOUS DECOMPOSITION: None known

INCOMPATIBLE MATERIALS: None known

11. TOXICOLOGICAL INFORMATION

CARCINOGENICITY:

IARC: Not listed
NTP: Not listed
OSHA: Not listed

12. ECOLOGICAL INFORMATION

Not available

13. DISPOSAL CONSIDERATIONS

DISPOSAL METHOD: Dispose of in manner consistent with federal, state, and local regulations. Not listed as a material banned from land disposal.

14. TRANSPORT INFORMATION

DOT (DEPARTMENT OF TRANSPORTATION)

Technical Name: Compressed baker's yeast
Hot Hazard: No
Combustible Class: No

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15. REGULATORY INFORMATION

UNITED STATES
SARA TITLE III (SUPERFUND AMENDMENTS AND REAUTHORIZATION ACT)
311/312 Hazard Categories: Not regulated
313 Reportable Ingredients: Not regulated

CERCLA (COMPREHENSIVE RESPONSE, COMPENSATION, AND LIABILITY ACT)
CERCLA Regulatory: Not regulated

TSCA (TOXIC SUBSTANCE CONTROL ACT)
TSCA Regulatory: Not regulated

16. OTHER INFORMATION

MANUFACTURER DISCLAIMER:
PRODUCT IS FOOD GRADE AND IS MANUFACTURED UNDER UNITED STATES FOOD AND DRUG ADMINISTRATION REGULATIONS.

The information contained herein is complete and accurate to the best of our knowledge based upon the information currently available to us. AB Mauri uses many sources and references in gathering this information. AB Mauri cannot guarantee completeness or accuracy of this information and such information should be used only as a guide. AB Mauri disclaims all liability for handling or use of the above product.