

Document Number: 01511

## TECHNICAL DATA SHEET

Version: 12

Product: Red Star VSF Flakes - Bulk

Brand: Red Star®

Date: 2/24/2020

### Product Description

Red Star® VSF Yeast Flakes® are fortified yeast products used as food. The yeast is produced with a specially selected strain of Saccharomyces cerevisiae. The yeast is grown under carefully controlled conditions and then dried on drum dryers.

### Regulatory

Red Star® VSF Yeast Flakes® are produced from materials that are wholesome and free from extraneous matter. Product is prepared following Good Manufacturing Practices, and complies with the Federal Food, Drug and Cosmetic Act of 1938, as amended and published in the CFR.

### Ingredient Statement

Dried yeast, niacin, pyridoxine hydrochloride, thiamin hydrochloride, riboflavin, folic acid, cyanocobalamin (B<sub>12</sub> produced by natural fermentation – not synthetic or animal source).

### Manufacturing Process

Fermentation, separation pasteurization, fortification, drying, grinding, metal detection and packaging.

### Substrate

Dextrose isolate, molasses

### Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Grind	UPC
74340	50 lb.	Heat Sealed, poly-lined Box, Tamper-Evident Tape	60 MHF – Powder	1 00 17929 74340 3
74561	50 lb.	Heat Sealed, poly-lined Box, Tamper-Evident Tape	16 MKS – Mini Flake	1 00 17929 74561 2
74631	50 lb.	Heat Sealed, poly-lined Box, Tamper-Evident Tape	½ MKS – Large Flake	1 00 17929 74631 2
74641	25 lb.	Heat Sealed, poly-lined Box, Tamper-Evident Tape	½ MKS – Large Flake	1 00 17929 74641 1
74570	10 lb.	Heat Sealed, poly-lined Box, Tamper-Evident Tape	16 MKS – Mini Flake	1 00 17929 74570 7
74660	6 lb.	Heat Sealed, poly-lined Box, Tamper-Evident Tape	½ MKS – Large Flake	1 00 17929 74660 5

### Tariff Code

2102.2000



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### Product Specifications

Parameter	Specification	Test Method
Moisture	< 6.0%	AOAC 960.18
Thiamin (B1)	540-720 ppm	HPLC
Riboflavin (B2)	540-720 ppm	HPLC
Niacin (B3)	2800-4200 ppm	HPLC
Pyridoxine (B6)	500-900 ppm	HPLC
Folic Acid (B9)	10-40 ppm	HPLC
Cyanocobalamin (B12)	0.5 – 2.5 ppm	HPLC
Total Plate Count	≤ 2000 CFU/g	BAM Chapter 3
Coliform	≤ 10 / g	Coliform by Rapid'E.coli2 AOAC PC. 050601
E. coli	Negative / g	E. Coli by Rapid'E.coli2 AOAC PC. 050601
Salmonella	Negative / 750 g (Composite 30 – 25 g samples)	AOAC 2013.01

### Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
74340	15.75	13	14.25	1.7	3	9	27	48	40	48	46.7
74561	15.50	12.75	19.25	2.1	3	9	27	48	40	66	73.3
74631	20	16	18.75	3.3	3	6	18	48	40	62	68.9
74641	15.75	13	14.25	1.7	4	9	36	48	40	62	68.9
74570	11.25	11.25	9.25	0.7	5	12	60	48	40	50	55.6
74660	11.25	11.25	9.25	0.7	5	12	60	48	40	50	55.6

### Kosher

Red Star® VSF Yeast Flakes are certified Kosher Pareve by Organized Kashrus Labs (Circle K). Electronic kosher certificates can be accessed at [www.digitalKosher.com](http://www.digitalKosher.com)

### Halal

Certified Halal by IFANCA, The Islamic Food and Nutrition Council of America.

### Packaging

Corrugated box with heat sealed poly liner & tamper evident tape.

### Recyclable material

Corrugated box, poly liner



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### Lot Coding

Example: A070117B  
A=Production Line  
MMDDYY=Date packaging began  
B=Second batch produced that day

### GMO Statement

Certified as Non-GMO by NSF.

### Organic Statement

The product is not certified organic. It contains no GMO enzymes, has not been solvent-extracted, synthetically preserved or irradiated. It contains no artificial flavors or colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor involved with any step of production. Check with your certification agency prior to use.

### BSE / TSE

No animal products used in manufacturing process or raw materials.

### Preservatives

No preservatives present in product.

### Sterilization

Heat Only, not irradiated or treated with ethylene oxide.

### Vegetarian Status

Acceptable for "Vegan" diets.

### Country of Origin

United States

### GMPs

Manufactured using Food GMPs (21CFR117).

### ISO

No

### Gluten Status

Gluten Free



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### **Food Defense Program (Mitigation Strategies)**

Facilities are registered with the FDA and are in compliance with FDA Guidelines relating to Food Security.

### **Master File**

Not Required

### **Third Party Audits**

BRC

### **Food Safety Plan**

HACCP/HARPC - Metal Detection

Checked Every 2 Hours

1.5 mm Ferrous

2.0 mm Non-Ferrous

2.0 mm 316 Stainless Steel

HARPC – Water Chlorination

CIP Controls

Pre-op ATP Testing

Emergency Repair Procedure

The information herein is true and accurate to the best of our knowledge. However, this data sheet is not to be considered as guarantee expressed or implied, or as a condition of sale of this product.



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### NUTRIENT INFORMATION

NUTRITIONAL INFORMATION (Approx. / 100 grams)			
Calories	385	Total Fibers (g)	20.5
Calories from Fat	36	Soluble Fibers (g)	16
Moisture (g)	5	Insoluble Fibers (g)	4.5
Protein (g)	52	Sodium (mg)	200
Total Fat (g)	4	Potassium (mg)	2140
Saturated Fat (g)	1	Calcium (mg)	36
Unsaturated Fat (g)	3	Iron (mg)	6
Trans Fat (g)	0	Vitamin A (µcg RE)	0
Cholesterol (g)	0	Vitamin C (mg)	0
Ash (g)	5.5	Vitamin D (IU)	0
Total Carbohydrates (g)	33.5	Vitamin E (µcg)	0
Sugars (g)	0	Vitamin B <sub>1</sub> (mg)	62
Added Sugars (g)	0	Vitamin B <sub>2</sub> (mg)	63
		Vitamin B <sub>3</sub> (mg)	350
		Vitamin B <sub>6</sub> (mg)	72
		Vitamin B <sub>9</sub> (µcg)	2500
		Vitamin B <sub>12</sub> (µcg)	150

**Serving = 3 Tablespoon (16 g)**  
**Rounded per FDA Label**  
**Requirements**

Calories (kcal)	60	B1 (mg)	10
Carbohydrates (g)	5	B2 (mg)	10
Fat (g)	0.5	B3 (mg)	56
Sodium (mg)	30	B6 (mg)	12
Potassium (mg)	342	B9 (µcg)	400
		B12 (µcg)	24

Data Source			
Calories	USDA Release 28	Sodium (mg)	AOAC 984.27
Calories from Fat	Calculation	Potassium (mg)	AOAC 984.27
Moisture (g)	AOAC 960.18	Calcium (mg)	AOAC 984.27
Protein (g)	AOAC 992.23	Iron (mg)	AOAC 984.27
Total Fat (g)	AOAC 933.05		
Saturated Fat (g)	AOAC 933.06	Vitamin A (µcg RE)	USDA Release 28
Unsaturated Fat (g)	Calculation	Vitamin C (mg)	USDA Release 28
Trans Fat (g)	AOAC 933.06	Vitamin D (IU)	USDA Release 28
Cholesterol (g)	AOAC 994.10	Vitamin E (mcg)	USDA Release 28
Ash (g)	AOAC 945.46	Vitamin B <sub>1</sub> (mg)	HPLC
Total Carbohydrates (g)	Calculation	Vitamin B <sub>2</sub> (mg)	HPLC
Sugars (g)	USDA Release 28	Vitamin B <sub>3</sub> (mg)	HPLC
Added Sugars (g)	Formula	Vitamin B <sub>6</sub> (mg)	HPLC
Total Fibers (g)	AOAC 991.43	Vitamin B <sub>9</sub> (mg)	HPLC
Soluble Fibers (g)	AOAC 991.43	Vitamin B <sub>12</sub> (µcg)	Calculation
Insoluble Fibers (g)	AOAC 991.43		



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<b>Allergens &amp; Sensitizing</b>	<b>Present in Product</b>		<b>Present on Same Line</b>	
	Yes	No	Yes	No
<b>Milk Products</b> (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Egg Products</b> (mayonnaise, meringue, ovalbumin, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Fish</b> (any type):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Shell Fish</b> (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Tree Nuts</b> (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Wheat Products</b> (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>
<b>Peanuts:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Soybean Products</b> (tofu, miso, soy-derived vegetable protein, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Barley Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>BHA/BHT:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Celery</b> (root, leaves, stalk):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Chocolate Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>FD&amp;C Colors</b> (Yellow #5, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Hydrolyzed Animal Protein:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Hydrolyzed Plant Protein:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>3-MCPD</b> (Monochloropropdiol):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Meat &amp; Meat Derivatives</b> (beef, pork, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Monosodium Glutamate:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Oat Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Rye Products:</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Seeds</b> (cottonseed, poppy, sesame, sunflower, mustard, etc.):	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
<b>Sulfites</b>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>

The following procedures are in place to prevent cross-contamination after running product containing allergens:

Validated Cleaning Procedures  
Production Scheduling  
Allergen Training  
Raw Material Segregation



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