

Document Number: 01506
Version: 7
Product: Red Star Basic Yeast
Brand: Red Star®
Date: 2/5/2019

TECHNICAL DATA SHEET

Product Description

Red Star® Basic Yeast is whole yeast used as a food, fermentation nutrient or pet food. This 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® Basic Yeast is 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

Yeast

Manufacturing Process

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

Substrate

Dextrose isolate, molasses

Item Numbers / Packaging Format / Grind / UPC

Item Number	Net Wt.	Package	Grind	UPC
75402	50 lb.	Poly-lined Kraft Bag	60 MHF - Powder	1 00 17929 75402 7
75404	50 lb.	Heat-sealed poly-Lined Corrugated Box, Tamper-Evident Tape	60 MHF - Powder	1 00 17929 75404 4

Import / Export Tariff code

2102.20 2000

Product Specifications

Parameter	Specification	Test Method
Moisture	<6.0%	AOAC 960.18
Protein	48-60%	AACC 46-30
Total Plate Count	≤ 2000 CFU/g	BAM Chapter 3
Coliform	≤ 10 / g	Coliform by Rapid'E.coli2 AOAC Certificate No. 050601
E. coli	Negative / g	E. Coli by Rapid'E.coli2 AOAC Certificate No. 050601
Salmonella	Negative / 750 g (Composite 30 – 25 g samples)	AOAC 2013.01



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Heavy Metals

Heavy metal testing is done per an annual screening procedure for nutritional yeast products. Heavy metal content in nutritional yeast has been negative based on the following test levels:

Pb <0.1 ppm, Cd < 0.1 ppm, As <0.1 ppm, Hg <0.5 ppm

Package / Pallet Dimensions

Item	Case				Pallets						
	L	W	H	Cu. Feet	Tiers	Units/ Tier	Cases/ Pallet	L	W	H	Cu. Feet
	Inches							Inches			
75202	15.75	13	14.25	1.7	3	9	27	48	40	48	53.3
75404	33	17	6.5	2.1	5	8	40	48	40	54	60

Kosher

Red Star® Basic Yeast is certified Kosher Pareve by Organized Kashrus Labs (Circle K). Electronic kosher certificates can be accessed at 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
Poly-lined Kraft bag

Recyclable material

Corrugated box, poly liner

Batch Designation

Liquid tank prior to dryer

Lot Coding

Example: A070114B

A=Production Line, MMDDYY=packaging began, B= Second batch produced that day

GMO Statement

Certified as Non-GMO to the True North Standard 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.



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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

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)	24
Calories from Fat	45	Soluble Fibers (g)	20.6
Moisture (g)	4	Insoluble Fibers (g)	3.4
Protein (g)	52	Sodium (mg)	450
Total Fat (g)	5	Potassium (mg)	2600
Saturated Fat (g)	1	Calcium (mg)	175
Unsaturated Fat (g)	4	Iron (mg)	45
Trans Fat (g)	0	Vitamin A (µcg RE)	0
Cholesterol (g)	0	Vitamin C (mg)	0
Ash (g)	5	Vitamin D (IU)	0
Total Carbohydrates (g)	34	Vitamin E (µcg)	0
Sugars (g)	0		
Added Sugars (g)	0		

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		
Total Carbohydrates (g)	Calculation		
Sugars (g)	USDA Release 28		
Added Sugars (g)	Formula		
Total Fibers (g)	AOAC 991.43		
Soluble Fibers (g)	AOAC 991.43		
Insoluble Fibers (g)	AOAC 991.43		

g = gram mg = milligram
µcg = microgram RE = Retinol Equivalent
NE = Niacin Equivalent IU = International Units



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

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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