

LESAFFRE YEAST CORPORATION

NUTRIENT INFORMATION

PRODUCT NAME	SAF Instant [®] – Gold Label
PRODUCT CODE (S)	15910, 35150
COMPANY	Lesaffre Yeast Corporation
ADDRESS	7475 West Main St Milwaukee, WI 53214

TYPICAL ANALYSIS

Per 100g “As Is”

Calories	390	kcal		Fat	6	g
Moisture	5	g		Saturated	2	g
Protein	44	g		Unsaturated	4	g
Ash	6	g		Monounsaturated	4	g
Carbohydrates	39	g		Polyunsaturated	0	g
Complex	39	g		Trans Fatty Acids	0	g
Sugars	0	g		Cholesterol	0	mg
Dietary Fiber	27	g		Iron	3	mg
Soluble		g		Calcium	23	mg
Insoluble		g		Sodium	75	mg
Vitamin A	0	ug RE		Potassium	1700	mg
Vitamin C	300	mg		Phosphorous	2400	mg
Thiamin	12	mg				
Niacin	50	mg NE				
Riboflavin	5	mg				

Ingredient Statement: Yeast, sorbitan monostearate, ascorbic acid

03/12

[7475 West Main St Milwaukee, WI 53214](#)

LESAFFRE YEAST CORPORATION

ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	SAF Instant Gold Label			
PRODUCT CODES	15910, 35150			
ALLERGEN & SENSITIVE COMPONENT	PRESENT IN PROD		PRESENT ON SAME LINE	
	YES	NO	YES	NO
MILK PRODUCTS (butter, casein, cheese, whey, nougat, malted milk, sour cream, yogurt, etc.)		X		X
EGG PRODUCTS (mayonnaise, meringue, ovalbumin, etc.)		X		X
FISH any type		X		X
SHELL FISH (crustaceans, mollusks, shrimp, crab, lobster, oyster, clam, scallop, crayfish, etc.)		X		X
TREE NUTS (almond, cashew, hazelnut, macadamia, pecan, pine, pistachio, walnut, etc.)		X		X
WHEAT PRODUCTS (bran, bread crumbs, cracker meal, farina, graham flour, wheat germ, gluten etc.)		X		X
PEANUTS		X		X
SOYBEAN PRODUCTS (tofu, miso, soy-derived vegetable protein, etc.)		X		X
BARLEY PRODUCTS		X		X
BHA, BHT		X		X
CELERY (root, leaves, stalk)		X		X
CHOCOLATE PRODUCTS		X		X
FD&C COLORS (Yellow #5, etc.)		X		X
HYDROLYZED ANIMAL PROTEIN		X		X
HYDROLYZED PLANT PROTEIN		X		X
3-MCPD (MONOCHLOROPROPYLDIOL)		X		X
MEAT & MEAT DERIVATIVES (beef, pork)		X		X
MONOSODIUM GLUTAMATE		X		X
OAT PRODUCTS		X		X
RYE PRODUCTS		X		X
SEEDS (cottonseed, poppy, sesame, sunflower, mustard etc.)		X		X
SULFITES		X		X

There are no allergens present in our yeast manufacturing facilities. Allergens present in our dough conditioner blending operation are kept in separate buildings.

01/13