







SEMI-FINISHED TECHNICAL SHEET

GENERAL DATA				
Product	Semi-finished bakery products ACTIVE DRY YEAST IN POWDER. <i>Intended for professional use in accordance with current food legislation</i>	Primary Packaging	Self-adhesive tin cans in food tin heat-sealed in protective ATM - N2 . Hardness TH 520. Food-safe metal lid.	
Made in	 Italy (UE)	Secondary packaging  	primary Aluminum Tin (AL) Post-opening plastic food safety lid (LD)	
Product origin (finished product)	 Produced and manufactured in Italy (IT)		secondary Cardboard box Cans placed in poly-coupled-multilayer cardboard-cellulose boxes.	
Declaration	 Ref. Law DM 27/02/96 n°209  Ref. Law D.P.R. 30-11-1998 n. 502 - D.Lgs 27/01/92 n°109	 Ministerial Decree 21 marzo 1973;  Reg CE n°1935/2004 - Reg. CE n°2023/2006		
Appearance / Color	Small beige-colored cylindrical granules.		Flavour	Acidulous
Smell	Pleasant, typical of natural yeast, no foreign odors.		Color	Beige



SEMI-FINISHED: ACTIVE DRY YEAST IN POWDER
**: DRY YEAST IN POWDER is natural yeast, also called dried BEER yeast.*


Active dry yeast consisting of *Saccharomyces cerevisiae* cells, **fed** with **ITALIAN MELASSA** and produced using **highly selected ITALIAN strains**.

Suitable for use in all fermentation and leavening processes, it guarantees a **PROLONGED FERMENTATIVE POWER**, ideal for the preparation of pizza, focaccia, desserts and all baked products.

NATURALLY GLUTEN-FREE product, therefore ideal also for this kind of preparation.

It guarantees superb results in all baking and bakery products; furthermore it gives the bread products an excellent natural aroma of bread.

Dehydrated, with calibrated granulometry, packaged in a protective atmosphere (nitrogen) to increase **healthiness**.



Method of use

Dry Yeast powder actively acts in the fermentation and leavening of all types of dough, we recommend the use of a **DOSE** equal to **1/3** of the amount of **fresh yeast** normally used in the recipe.

ELIMINATES WASTE thanks to its **low dose** and easy preservation, it stabilizes and increases the quality characteristics of a bakery product, such as **CONSERVABILITY**, **TASTE**, **AROMA** and **FRESHNESS**.

Ideal for processing and for production of "breadmaking products" and "pizzeria". Crafting: Italian Breadmaking "Italian products"

Ingredients	Natural yeast (<i>Saccharomyces cerevisiae</i>) , EMULSIFIER: SORBITAN MONOSTEARATE.
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Directions	It replaces the fresh used brewer's yeast and guarantees greater fermentation stability prolonged over time.	Recommended doses	1/3 of the fresh
Storage	Storage temperature: The product is kept for 24 MONTHS if kept in a cool and dry place and not exposed to direct sunlight. Temperatures not exceeding 25 ° C .		

		(Nitrogen Protective ATM - original packaging)		Alphanumeric code		4 digits: reference to the lot 2 letters: product type 4 last digits: production time	
Code EAN	Unit	(Can Weight) Net	U.C. 100g (0,22 Lb)	Code EAN: 8014601100016	SINGLE CAN	130x75x235 mm	
		(Package Weight)	U.C. 10 x 100g (2,2 Lb)	Code EAN: 8014601110015	CARDBOARD	N. 10 PECIES OF 100 G	

ANTIMO CAPUTO S.R.L. ANTICO MULINO ANTIMO CAPUTO - COMPANY PLANT IN CORSO SAN GIOVANNI A TEDUCCIO, 55 - NAPLES - ITALY

Type of packaging	A	B	C	D	E	F	G	H	I	L	M
	1x100 g	10	100 g	135 g	384	32	12		384 kg		1000x1200
	A: Tipologia confezionam. / Packing typology B: N° pezzi unità / Pieces packing unit C: Peso netto unità / Net weight packing unit D: Peso lordo unità / Gross weight packing unit E: Numero unità pallet / Nr units pallet			F: Numero unità piano / Nr units layer G: Numero piant / NR of layers H: Altezza bancali / Pallet height I: Peso netto pallet / Pallet net weight L: Peso lordo pallet / Pallet gross weight M: Tipologia pallet / Pallet typology							



LABORATORY
CHEMICAL-RHEOLOGICAL
(internal Lab)

Fermentative power ml CO₂
Internal method > **1.100**


Con un **PROLUNGATO POTERE FERMANTIVO.**









Analisi stabilità fermentativa

Il lievito Caputo garantisce elevata stabilità anche in lievitazioni prolungate nel tempo.

 Lievito Caputo  Altri lieviti

NUTRITIONAL CHARACTERISTICS — Reg. UE 1169/2011 (average values - reference 100 g. of finished product) Indicative average values based on the current literature and / or available data.					CHEMICAL-PHYSICAL CHARACTERISTICS		
Point Parameter	Value/Unit of Measurement (%)		Point Parameter	Value/Unit of Measurement (%)		Point Parameter	Value/Unit of Measurement (%)
Proteins p/p	43,7		Food Fiber p/p	26,6		Dry substance	> 95 %
Total Fat p/p di cui ac. grassi saturi	5,7 1		Salt (Na x 2,5) (g.)	0,3		Electron Microscopy  Saccharomyces cerevisiae	
Carbohydrates p/p di cui zuccheri	14,25 14						
Total out of 100 g. of finished		Energy Kcal	336	Energy Value Kjoule	1.409		

REQUIREMENTS				
BIOLOGICAL CHARACTERISTICS - FILTH TEST	▶ <i>Biological value of the Filth test</i>	Regular - STD	Parameters < Lower than the Legal limits	
MICROBIOLOGICAL CHARACTERISTICS	▶ <i>Endogenous and exogenous microflora</i>	High Quality	Parameters < Lower than the Legal limits	
CHEMICAL-PHYSICAL CHARACTERISTICS	▶ <i>Normative reference values</i>	High Quality	Parameters < Lower than the Legal limits	
RESIDUES AND MICROPARTELS	▶ <i>Normative reference values</i>	Absent	Parameters < Lower than the Legal limits	

MICROBIOLOGICAL CHARACTERISTICS			
Parameters	Unit of measurement	Reference value	
 Total microbial load (mesophilic)	UFC /g	< 1 x 10⁷	
 Coliform	UFC / g (MPN /g)	≤ 1000	
 Escherichia coli	UFC /g	< 100	
 Staphylococcus aureus c.p.	UFC / g (MPN /g)	≤ 10	
 Salmonella spp.	UFC / 25g (MPN /g)	0 (absent)	
 Listeria monocytogenes	UFC /g	Max 100	

INGREDIENTS AND DERIVATIVES					
ORIGIN	mg / Kg %	PROTEIN	mg / Kg %	DERIVATIVES	mg / Kg %
a – Bovine Origin a – Milk Origin	ABSENT	a – GMO Soy Protein a - GMO Corn Protein	ABSENT	a - Non-protein derivatives from GMO soy a - Non-protein derivatives from GMO corn	ABSENT







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


DECLARATIONS OF SECURITY

FINISHED PRODUCT	▶ The product is not dangerous and does not contain substances dangerous to health or the environment or substances which, although not classified as dangerous, are characterized by community occupational exposure limits such as to require the formulation of a safety data sheet. ▶ The product has not been subjected to ionizing radiation or contains raw materials that have been subjected to it.
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DECLARATION OF HYGIENE, SAFETY AT WORK, ENVIRONMENT, ETHICS TECHNICAL DECLARATION	
FINISHED PRODUCT	The company complies with all Italian and EU legislation (where applicable) regarding: ▶ - Hygiene of food products (with particular reference to Legislative Decree 206/05 and Legislative Decree 193/07). ▶ - Health and safety in the workplace (with particular reference to Legislative Decree 81/08). ▶ - Environmental protection (with particular reference to Legislative Decree 152/06). -- Privacy protection - with particular reference to the GDPR REGULATION (EU) 2016/679.
▶ The data shown corresponds to our best knowledge related to the issue date of the card. ▶ The recommendations given do not include our responsibility for the use of the product, as we have no control over the production of your finished product.	

ALLERGOLOGICAL PROPERTIES						
Ingredients / Allergens referred to in Annex 2 of EU Reg. N. 1169/2011 of the European Parliament and of the Council ⊕ Mandatory declaration of Allergenic Ingredients						
⚠ ALLERGENS Reg. UE 1169/2011 - Dir. 2003/89 - D. Lgs. n. 114/06 - D.Lgs. 27-9-2007 n. 178 - . Annex II <i>Allergen evidence:</i> <input type="checkbox"/> yes <input type="checkbox"/> NO Ente Absent means lower than the detection limits						
Allergen	As an ingredient Present in Recipe	Not like ingredient but present on same line productive of packaging (Carry-over)	Not like ingredient but present in same site productive	Allergen	As an ingredient Present in Recipe	Not like ingredient but present on same line productive of packaging (Carry-over)
▶ Cereals containing gluten and products (wheat flour)	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> YES	▶ Nuts : almonds (<i>Amygdalus communis</i> L.), hazelnut (<i>Corylus avellana</i>), walnuts (<i>Juglans regia</i>), Cashew (<i>Anacardium occidentale</i>), Pecan (<i>Carya illinoensis</i> (Wangenh.) K. Koch), Brazil nuts (<i>Bertholletia excelsa</i>), pistachio (<i>Pistacia vera</i>), macadamia nuts and Queensland nuts (<i>Macadamia ternifolia</i>) and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Crustaceans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Celery and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Eggs and egg products	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Mustard and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Fish and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Sesame seeds and products derived	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Peanuts and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Sulphur dioxide and sulphites at concentrations above 10 mg / kg or 10 mg / l expressed as SO ₂ .	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Soybeans and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Lupin and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
▶ Milk and milk products including lactose	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO	▶ Molluscs and products thereof	<input checked="" type="checkbox"/> NO	<input checked="" type="checkbox"/> NO
Possible precautions have been reasonably implemented to prevent cross-contamination in the raw materials used and in the production process.						

TECHNICAL AND SCIENTIFIC REFERENCE LEGISLATION		
 REGULATION (EU) N. 1169/2011	25 October 2011 concerning the supply of food information to consumers, amending regulations (EC) n. 1924/2006 and (EC) no. 1925/2006 of the European Parliament and of the Council.	
 D.Lgs. 27-9-2007 n. 178  D.Lgs. 8-2-2006 n. 114	Corrective and supplementary provisions to the legislative decree 8 February 2006, n. 114, implementing Directive 2003/89 / EC, 2004/77 / EC and 2005/63 / EC, concerning the indication of ingredients contained in food products, as well as the implementation of Directive 2006/142 / EC. Implementation of directives 2003/89 / CE, 2004/77 / CE and 2005/63 / CE regarding the indication of the ingredients contained in food products.	
 Dir. 10-11-2003 n. 2003/89/CE	DIRECTIVE 2003/89 / EC OF THE EUROPEAN PARLIAMENT AND OF THE COUNCIL of 10 November 2003 amending Directive 2000/13 / EC as regards the indication of the ingredients contained in food products.	
 Origin of raw material	The product consists of raw materials of plant origin from EU / non-EU agriculture. Produced from raw materials declared to be free of genetically modified organisms.	

PROCESS / PRODUCT CONTROLS - TEST REPORT / ANALYSIS ON M.P. / PROCESS FOOD / LOTTO P.F.	
 TEST REPORT / ANALYSIS ON THE FINISHED PRODUCT _ HACCP Analysis _HA_PRP_PRPo  Reg. (CE) 28-1-2002 n. 178/2002 2002 - Reg. (CE) 29-4-2004 n. 852/2004 -  Legislative Decree 193 - 6 November 2007 e ss.mm.ii.	