
	<b>SPECIFICATION DATA SHEET</b> <b>BAKER'S BONUS RS 190</b>	
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## **RS 190 BAKER'S BONUS**

### **DESCRIPTION**

*RS 190 is deactivated dry yeast for bread-making process specially standardized for its reducing power.*

*Level of use: 0,1 to 0,3 % on flour weight.*

### **INGREDIENTS**

- *Dry yeast (*Saccharomyces cerevisiae*)*

### **TYPICAL CHEMICAL ANALYSIS**

<i>Dry matter</i>	<i>96 % +/- 2 %</i>
<i>Proteins</i>	<i>45 % +/- 5 %</i>
<i>Carbohydrates</i>	<i>18 % +/- 4 %</i>
<i>Fat</i>	<i>6 % +/- 2 %</i>
<i>Fibres</i>	<i>21 % +/- 4 %</i>
<i>Saturated fatty acids</i>	<i>2 % +/- 2 %</i>
<i>Sodium</i>	<i>&lt; 1 %</i>
<i>Ash</i>	<i>6 % +/- 2 %</i>

*Heavy metals: Conform to French and International regulations (FAO, Codex)*

*Nutritional value: 320 Kcal ± 30 Kcal*

### **TYPICAL MICROBIOLOGICAL ANALYSIS**

- |                          |                                   |
|--------------------------|-----------------------------------|
| - <i>Total coliforms</i> | <i>&lt; 100 /g of product</i>     |
| - <i>E. coli</i>         | <i>&lt; 10 / g of product</i>     |
| - <i>Salmonella</i>      | <i>Absence in 25 g of product</i> |
| - <i>Staphylococcus</i>  | <i>&lt; 10 / g of product</i>     |

### **SHELF LIFE & CONDITIONS**

*18 months stored in its original packaging in a cool and dry place (25°C max.).*