

ICS 67.050; 67.220.20

Charakteristika von Frisch- und Trockenbackhefe; Text Englisch

Characteristics of fresh and dry baker's yeast; Text in English

Caractéristiques de levure de boulanger fraîche et sèche; Texte en anglais

Gesamtumfang 15 Seiten

Dieses Dokument wurde durch die im Vorwort genannten Verfasser erarbeitet und verabschiedet.

Contents

	Page
Foreword	3
Introduction	4
1 Scope	5
2 Normative references	5
3 Terms and definitions	5
4 Product characteristics	6
4.1 General	6
4.2 Product use	6
4.3 Conservation	7
4.4 Weight of the package	7
4.5 Traceability	7
5 Application characteristics	8
5.1 Fermentation activity in case of fresh baker’s yeast application	8
5.2 Fermentation activity in case of dry baker’s yeast application	8
6 Physico-chemical characteristics	8
6.1 Dry matter and density	8
6.1.1 Fresh baker’s yeast	8
6.1.2 Dry baker’s yeast	9
6.2 Nitrogen	9
6.3 Ashes	9
6.4 pH	9
7 Microbiology	10
7.1 General	10
7.2 Total count	10
7.3 Coliforms	10
7.4 E.coli	10
7.5 Salmonella	10
7.6 Listeria monocytogenes	10
7.7 Staphylococcus aureus	11
8 Nutritional data	11
8.1 General	11
8.2 Fats	11
8.3 Carbohydrates	11
8.4 Fibres	11
8.5 Proteins	11
8.6 Minerals	11
8.7 Vitamins	12
8.8 Energy value	12
Bibliography	15

Tables

Table 1 — Typical dry matter values for fresh baker’s yeast	9
Table 2 — Typical values of dry matter and density for dry baker’s yeast	9
Table 3 — Typical range of minerals on dry matter	11
Table 4 — Typical range of vitamins expressed as mg/100 g dry matter for fresh baker’s yeast	12
Table 5 — Typical range of vitamins expressed as mg/100 g dry matter for dry baker’s yeast	12
Table 6 — Typical values of 100 g fresh baker’s yeast (30 % dry matter)	13
Table 7 — Typical values of 100 g dry baker’s yeast (95 % dry matter)	13

Foreword

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At present, there are no standards covering this topic in the body of German Standards.

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A draft of this DIN SPEC has not been published.

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Introduction

This document serves to provide characteristics for fresh baker's yeast: block or compressed yeast, granulated yeast and liquid yeast. It also serves to provide characteristics for dry baker's yeast: Active Dry Yeast and Instant Dry Yeast.

COFALEC members first established information on the characteristics of fresh and dry baker's yeast a long time ago in 2006 and the resulting COFALEC standards serve as the basis for this document.

Although – or maybe just because – fresh baker's yeast as well as dry baker's yeast is a very long standing natural product, no real definition of fresh baker's yeast neither dry baker's yeast exists at the moment. Also the Codex Alimentarius lacks a description of fresh or dry baker's yeast. The yeast mentioned in the Food Chemicals Codex is inactivated yeast and the description is neither relevant for fresh nor dry baker's yeast.

The document focusses on the following clauses:

- Product characteristics;
- Application characteristics;
- Physico-chemical characteristics;
- Microbiology;
- Nutritional data.

Within each clause, several parameters are mentioned with their typical value. This number is that value which is most prevalent but it should be realized that baker's yeast is a natural product and is adapted to local application characteristics and customs. For that reason, some parameters have a rather large range indicated.

Where necessary a short description or explanation has been given to clarify the opinion of the authors of this document, especially on parameters that are requested but that are not very valuable in the author's eyes. For such parameters no typical values are given.

It is important to note that baker's yeast is a living organism, which delivers its functionalities like carbon dioxide formation, alcohol formation, production of aromatic compounds amongst other functionalities out of a living cell by making use of its intrinsic enzymatic activities in contrast to an addition of isolated enzymes.

Application note:

- The decimal sign is the comma.
- Each group of three digits is separated by a small space from the preceding digits. This also applies to digits following the decimal sign. This does not apply to binary and hexadecimal numbers, numbers designating years or the numbering of standards.

1 Scope

This document specifies characteristics of fresh and dry baker's yeast, particularly those relating to general product properties, application performance, physical and chemical properties, microbiology, and nutritional value information. This document is primarily intended for use by the baking industry, but is also aimed at laboratory and food testers.

2 Normative references

There are no normative references in this document.

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

DIN and DKE maintain terminological databases for use in standardization at the following addresses:

- DIN-TERMinologieportal: available at <https://www.din.de/go/din-term>
- DKE-IEV: available at <http://www.dke.de/DKE-IEV>

3.1

fresh baker's yeast

baker's yeast formulations with a high water content, relative to so-called dried yeast

EXAMPLE block or compressed yeast, granulated (crumbled) yeast and liquid yeast

3.1.1

block yeast

compressed yeast

yeast, available in blocks with a variation in weight, depending on the local application demands

Note 1 to entry: Depending on local customs and demands, the texture or consistency may vary from a high plasticity (kneadable, deformation possible without breakage) to a friable/crumbly texture (blocks easily break in small pieces).

Note 2 to entry: The colour is generally ivory, with variation in brightness depending on strain and the production process in combination with raw materials and the smell is typical for yeast.

3.1.2

granulated yeast

fresh baker's yeast in the form of (small) granules usually packed in bags of various weight depending on local application requirements

Note 1 to entry: Colour and smell is similar to block yeast.

3.1.3

liquid yeast

liquid suspension of yeast cells in water with a cream-like viscosity and an ivory type colour with variation in brightness depending on the strain, production process and raw materials

Note 1 to entry: The smell is typical for yeast.