

# **LESAFFRE YEAST CORPORATION**

## **NUTRIENT INFORMATION**

<b>PRODUCT NAME</b>	<b>SAF Instant<sup>®</sup> Premium</b>
<b>PRODUCT CODE (S)</b>	<b>15930</b>
<b>COMPANY</b>	<b>Lesaffre Yeast Corporation</b>
<b>ADDRESS</b>	<b>7475 West Main St Milwaukee, WI 53214</b>

### **TYPICAL ANALYSIS**

**Per 100g “As Is”**

<b>Calories</b>	<b>380-400</b>	<b>kcal</b>		<b>Fat</b>	<b>5-8</b>	<b>g</b>
<b>Moisture</b>	<b>4-6</b>	<b>g</b>		<b>Saturated</b>	<b>1-2</b>	<b>g</b>
<b>Protein</b>	<b>47-53</b>	<b>g</b>		<b>Unsaturated</b>	<b>4-6</b>	<b>g</b>
<b>Ash</b>	<b>4.5-6.5</b>	<b>g</b>		<b>Monounsaturated</b>	<b>4-6</b>	<b>g</b>
<b>Carbohydrates</b>	<b>30-36</b>	<b>g</b>		<b>Polyunsaturated</b>	<b>0-1</b>	<b>g</b>
<b>Complex</b>	<b>30-36</b>	<b>g</b>		<b>Trans Fatty Acids</b>	<b>0</b>	<b>g</b>
<b>Sugars</b>	<b>0</b>	<b>g</b>		<b>Cholesterol</b>	<b>0</b>	<b>mg</b>
<b>Dietary Fiber</b>	<b>30-36</b>	<b>g</b>		<b>Iron</b>	<b>2-4</b>	<b>mg</b>
<b>Soluble</b>		<b>g</b>		<b>Calcium</b>	<b>40-60</b>	<b>mg</b>
<b>Insoluble</b>		<b>g</b>		<b>Sodium</b>	<b>50-100</b>	<b>mg</b>
<b>Vitamin A</b>	<b>0</b>	<b>ug RE</b>		<b>Potassium</b>	<b>1500-1900</b>	<b>mg</b>
<b>Vitamin C</b>	<b>250-350</b>	<b>mg</b>		<b>Phosphorous</b>	<b>2300-2500</b>	<b>mg</b>
<b>Thiamin</b>	<b>9-16</b>	<b>mg</b>				
<b>Niacin</b>	<b>40-60</b>	<b>mg NE</b>				
<b>Riboflavin</b>	<b>4-6</b>	<b>mg</b>				

**Ingredient Statement: Yeast, sorbitan monostearate, ascorbic acid, cellulose gum**

**05/08**

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# LESAFFRE YEAST CORPORATION

## ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	SAF Instant® Premium			
PRODUCT CODES	15930			
ALLERGEN & SENSITIVE COMPONENT	PRESENT IN PRODUCT		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.