

**SPECIFICATION DATA SHEET**  
**BAKER'S BONUS RS 190**

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**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.

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**INGREDIENTS**

- Dry yeast (*Saccharomyces cerevisiae*) : 100%

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**TYPICAL CHEMICAL ANALYSIS**

Dry matter	96 % +/- 2 %
Fat	6 % +/- 2 %
Saturated fatty acids	2 % +/- 2 %
Proteins	45 % +/- 5 %
Carbohydrates	27 % +/- 4 %
Sugar	14 % +/- 4 %
Fibres	21 % +/- 4 %
Sodium	< 1 %
Ash	6 % +/- 2 %

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

Nutritional value: 320 Kcal  $\pm$  30 Kcal

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**TYPICAL MICROBIOLOGICAL ANALYSIS**

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|-------------------|----------------------------|
| - Total coliforms | < 100 /g of product        |
| - E. coli         | < 10 / g of product        |
| - Salmonella      | Absence in 25 g of product |
| - Staphylococcus  | < 10 / g of product        |

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**ALLERGEN INFORMATION**

May contain gluten (wheat, spelt, barley, wheat germ).

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**SHELF LIFE & CONDITIONS**

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