



	PRODUCT INFORMATION
DESCRIPTION	Lynside® Nutri is whole yeast used as a food, fermentation nutrient or dietary ingredient.
	This yeast is produced with a specially selected strain of <u>Saccharomyces cerevisiae</u> . The
	yeast is grown under carefully controlled conditions and then dried on drum dryers.
FEATURES	Primary grown yeast
INGREDIENTS	Dried yeast
SUBSTRATE	Sugar syrup, molasses
MANUFACTURING	Fermentation, drying, grinding and packaging.
PROCESS	
COUNTRY OF	United States
ORIGIN	
PACKAGING	Corrugated box with poly liner, plastic liner tie & tamper evident tape
RECYCLABLE	Corrugated box, poly liner & plastic tie
MATERIALS	
PACK SIZE & GRIND	Item # 75570 - 50 lb Box – 16 MKS (Mini Flake) UPC 1 00 17929 75570 3
	Item # 75571 - 50 lb Box – 18 MKS (Custom Flake) UPC 1 00 17929 75571 0
	Item # 75700 - 50 lb Box – 1/2 MKS (Large Flake) UPC 1 00 17929 75700 4
IMPORT/EXPORT	2102.20 2000
TARIFF CODE	
BATCH	Liquid tank prior to dryer
DESIGNATION	
LOT NUMBER	Julian Mfg Date (EX 8025, where $8 = 2008$, $025 = 25^{th}$ day = Jan 25)
STRUCTURE	
STORAGE	Ambient (<70 F), < 70% RH
CONDITIONS	
SHELF LIFE	24 Months
	REGULATORY & FACILITY INFORMATION
KOSHER	Kosher Pareve – Organized Kashrus Labs
HALAL	Islamic Service of America
GMP	Manufactured using Food GMPs
ISO	No
HACCP	Yes
FDA STATUS	Food, Supplement Ingredient
BIO-TERRORISM	Facility in compliance with all FDA bio-terrorism requirements
GMO / ORGANIC	Non-GMO following EEC regulations. Contains no GMO enzymes, have not been
	solvent-extracted, synthetically preserved or irradiated. Contain no artificial flavors or
	colors. There was no sewer sludge, petrochemical substrate, or sulfite waste liquor
	involved with any step of production.
BSE	No animal products used in manufacturing process or raw materials
VEGETARIAN	Vegan
PRESERVATIVES	None
STERILIZATION	Heat only, no ethylene oxide or irradiation
MASTER FILE	Not required
THIRD PARY AUDITS	AIB (American Institute of Baking), BRC (British Retail Consortium)

7475 West Main Street Milwaukee, WI 53214



APP	APPROXIMATE ANALYSIS (Essential Amino Acids Underlined)						
VITAMINS	ug/g	MINERALS ug/g		AMINO ACIDS	mg/g		
Biotin	1	Calcium	700	Alanine	35		
Choline	4000	Chromium	< 0.5	Arginine	25		
Folic Acid	< 1	Copper	8	Aspartic Acid	57		
Inositol	4800	Iron	48	Cystine	5		
Niacin	850	Lithium	4	Glutamic Acid	92		
Panothenic Acid	2200	Magnesium	1300	Glycine	25		
Pyridoxine (B ₆)	600	Manganese	6	<u>Histidine</u>	12		
Riboflavin (B ₂)	3	Molybdenum	4	Isoleucine	25		
Thiamin (B ₁)	130	Nickel	2	Leucine	38		
Cobalamin (B ₁₂)	<1.0	Phosphorus	10900	Lysine	45		
		Potassium	20000	Methionine	9		
		Selenium	1.4	Phenylalanine	22		
		Sodium	320	Proline	21		
		Tin	0.8	Serine	28		
		Zinc	197	Threonine	28		
	_			Tryptophan	5		
				Tyrosine	19		
				<u>Valine</u>	30		

PRODUCT SPECIFICATIONS							
PARAMETER	SPECIFICATION	TYPICAL	METHOD				
	RANGE	ANALYSIS					
MOISTURE	<6%	3-4%	AOAC				
PROTEIN	48-60%	48-60%	AOAC				
TPC	2000 CFU/g Max	<10 – 100 CFU/g	BAM				
COLIFORM	<10 cfu/gm Max.	0	Coliform by Rapid'E.coli2				
			AOAC Performance				
			Certificate No. 050601				
E. COLI	Negative	0	Coliform by Rapid'E.coli2				
			AOAC Performance				
			Certificate No. 050601				
SALMONELLA	Neg / 1500/g (Class	Neg / 1500/g (Class I)	AOAC OMA 2001.09/BAM				
	I)		CH 5				

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The information herein is true and accurate to the best of our knowledge; however, this data sheet is not to be considered as a guarantee expressed or implied, or as a condition of sale of this product.

NUTRITIONAL INFORMATION



PRODUCT CODES	75570, 75571, 75700
COMPANY	Lesaffre Human Care
ADDRESS	7475 West Main St.
	Milwaukee, WI 53214
PHONE	414-615-4085 / 414-615-4003
CONTACT	Robert Biwersi – Director, Quality Assurance & Regulatory Affairs

TYPICAL ANALYSIS

Per 100g "As Is"

Calories	385	kcal	Fat	5	g
Moisture	4	g	Saturated	1-2	g
Protein	52	g	Unsaturated	2-4	g
Ash	6-8	g	Monounsaturated	2-4	g
Carbohydrates	33	g	Polyunsaturated	<1	g
Complex	33	g	Trans Fatty Acids	0	g
Sugars	<1	g	Cholesterol	0	mg
Dietary Fiber	20-24	g	Iron	4-7	mg
Soluble	4-8	g	Calcium	65-75	mg
Insoluble	16-22	g	Sodium	30-34	mg
Vitamin A	<10	ug	Potassium	1800-	mg
	4	RE		2200	
Vitamin C	0	mg	Phosphorous	1000-	mg
				1200	
Thiamin	10-16	mg	Pyridoxine	50-70	mg
Niacin	70-100	mg	Folic Acid	< 1	mg
		NE			
Riboflavin	0.1-0.5	mg	Vitamin B12	< 1	ucg

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ALLERGEN & SENSITIVE COMPONENTS

PRODUCT NAME	LYNSIDE® Nutri				
PRODUCT CODES	75570, 75571, 75700				
ALLERGEN &	PRESENT IN PROD		ON	SENT SAME INE	
		YES	NO	YES	NO
oats, spelt, kamult or their thereof)		X	X		
CRUSTACEANS and pr	oduct thereof		X		X
EGGS and products there	of		X		X
FISH and products thereo	f		X		X
PEANUTS and products the	reof		X		X
SOYBEAN and products t	ereo		X		X
MILK and products there	of		X		X
NUTS: almond, hazelnut, pistachio, macadamia, and		X		X	
CELERY and products the	ereof		X		X
LUPIN and products there	of		X		X
MOLLUSCS and product		X		X	
MUSTARD and products	thereof		X		X
SESAME SEEDS and p	roducts thereof		X		X
	SULPHITES at concentrations of mg/liter expressed as SO2		X		X

Gluten: From Barley Malt Extract. It is stored separately from other ingredients. Each container is marked with "Allergen" tags. Manufacture of product containing gluten (Gustal) is as the last product to be produced prior to the department being shut down for wet cleaning.

MATERIAL SAFETY DATA SHEET LESAFFRE HUMAN CARE MILWAUKEE, WISCONSIN

LYNSIDE® Nutri	List)	Note: Blank spaces are not permitted. If any item is not applicable, or no information is available, the space must be marked to indicate that.		
Section I - General Information				
Manufacturer's RED STAR YEAST CO., LLC	s Name	Emergency Phone Number 800-424-9300	A -	
Address (Number, Street, City, State, and ZIP Code) 7475 West Main Street Milwaukee, WI 53214		Telephone Number for Information (414) 615-4085		
		Date Prepared Oct 2012		
Section II - Hazard Ingredients/I	dentity Informat	ion		
Limits Hazardous Components (Specific Che Recommended % (Optional)	emical Identity; Co	ommon Name(s) OSHA PEL A	CGIH TLV	
None. Product is dried, primary gr	own bakes yeast v	vith added vitamins. This is a food p	roduct.	
Section III - Physical/Chemical Cl	naracteristics			
occuon III - I mysical/Chemical Ci				
Boiling Point	N/A	Specific Gravity ($H_2O = 1$)	0.6	
		Specific Gravity ($H_2O = 1$) Melting Point	0.6 N/A	
Boiling Point	N/A	Melting Point Evaporation Rate		
Boiling Point Vapor Pressure (mm Hg.)	N/A N/A	Melting Point	N/A	
Boiling Point Vapor Pressure (mm Hg.) Vapor Density (AIR = 1) Solubility in Water: Slight	N/A N/A	Melting Point Evaporation Rate	N/A	
Boiling Point Vapor Pressure (mm Hg.) Vapor Density (AIR = 1)	N/A N/A	Melting Point Evaporation Rate	N/A	
Boiling Point Vapor Pressure (mm Hg.) Vapor Density (AIR = 1) Solubility in Water: Slight Appearance and Odor: Tan, yeasty	N/A N/A N/A	Melting Point Evaporation Rate	N/A	
Boiling Point Vapor Pressure (mm Hg.) Vapor Density (AIR = 1) Solubility in Water: Slight Appearance and Odor: Tan, yeasty Section IV - Fire and Explosion Haz.	N/A N/A N/A ard Data	Melting Point Evaporation Rate	N/A	
Boiling Point Vapor Pressure (mm Hg.) Vapor Density (AIR = 1) Solubility in Water: Slight Appearance and Odor: Tan, yeasty Section IV - Fire and Explosion Haz Flash Point (Method Used) Unknow	N/A N/A N/A ard Data	Melting Point Evaporation Rate (Butyl Acetate = 1)	N/A N/A	
Boiling Point Vapor Pressure (mm Hg.) Vapor Density (AIR = 1) Solubility in Water: Slight	N/A N/A N/A ard Data	Melting Point Evaporation Rate (Butyl Acetate = 1)	N/A N/A	
Boiling Point Vapor Pressure (mm Hg.) Vapor Density (AIR = 1) Solubility in Water: Slight Appearance and Odor: Tan, yeasty Section IV - Fire and Explosion Haz Flash Point (Method Used) Unknow Extinguishing Media: CO ₂ or water	N/A N/A N/A ard Data	Melting Point Evaporation Rate (Butyl Acetate = 1) Flammable Limits Unknown	N/A N/A	

Material Safety Data Sheet

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Section V	⁷ – Reactiv	itv Data
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Stability	Unstable		Conditions to Avoid	
•	Stable			
Incompatibility (Materials to Avoid): N/A				
1 3 \	,			
Hazardous Decor	mposition or Bypro	ducts:	N/A	
Hazardous	May Occur		Conditions to Avoid:	
Polymerization	Will Not Occur	N/A		

Route(s) of Entry:	Inhalation? X	Skin?	Ingestion? X
Health Hazards (Acute and	Chronic): NONE		
Health Hazarus (Acute and	emonic). NONE		
Carcinogenicity:	NTP? N/A IAR	C Monographs	? N/A OSHA Regulated? N/A
Signs and Symptoms of Exp	osure: N/A		100
Medical Conditions General	ly Aggravated by Exposure	e: N/A	
Emergency and First Aid Pr	ocedures: Excessive dust	to be avoided	if person is asthmatic.

Section VII - Precautions for Safe Handling and Use
Steps to Be Taken in Case Material Is Released or Spilled: Normal cleanup
Waste Disposal Method: Follow state and local laws. Product is food.
Precautions to Be Taken in Handling and Storing: Keep in cool, dry area.
Other Precautions: Avoid dust.

Section VIII	- Control Measures					
Respiratory Protection (Specify Type): Face mask if dust is excessive.						
Ventilation: Yes	Local Exhaust X	Special				
	Mechanical (General) X	Other				
Protective Glo	Protective Gloves: Suggested Eye Protection: Suggested					
Other Protecti	ve Clothing or Equipment: None	I				
Work/Hygieni	ic Practices: Clean, dry cloths					