



World Food Programme

Programme Alimentaire Mondial

Programa Mundial de Alimentos

برنامج الأغذية العالمي

Date: 16/05/2016

Subject:

The Syrian Specification & Markings Requirements for Dry Yeast

Reference: SNS 143:1999

Requirements:

Physical requirements		
Appearance and Colour		Separated granules of light brown colour
Taste/Smell (Free of off taste or smell)		Comply
Biological requirements		
The expiry date should not be less than one year		Comply
The fermentation power at the end of the year, after conserving in a temperature of 5-10°C		Minimum 1800 cm ³ of CO ₂ per 3 hrs.
Foreign cells	Max	3%
Dead Cells or Cells that are able to resuscitate should be min 10 x 10 ⁹ cfu per gram of dry matter	Max	3% Comply
Salmonella (per 25g)	Max	5/0/free
Coliform	Max	5/2/100/1000
Chemical requirements		
Moisture	Max	8%
Ash	Max	8.5%
Protein (based on dry matter)		40-46%
P2O5 (based on dry matter)		1.8-3.2 %

Markings:

Product Name	Net weight in Kg
Product Type	Storage and Transportation conditions
Producer Name (Trade Mark if Any)	WFP Logo
Producer Address (City & Country)	Statement of (Not For Sale)
Country of origin	Markings should be written in Arabic and English
Production date (Day/Month/Year) Expiry Date (Day/Month/Year)	