

PAKISTAN STANDARD SPECIFICATION
FOR

BAKER'S YEAST



COMPLIMENTARY

2 AUTHORITIES

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PAKISTAN STANDARDS AND QUALITY CONTROL AUTHORITY

**Standards Development Centre,
PSQCA complex, Standardization Wing II, 1st Floor, Plot - ST-7/A,
Block-3, Scheme No.36, Gulistan-e-Jauher, Karachi**

PAKISTAN STANDARDS & QUALITY CONTROL AUTHORITY
(STANDARDS DEVELOPMENT CENTRE)

(AGRICULTURE & FOOD DIVISION)

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PRODUCTS TECHNICAL COMMITTEE

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- | | | |
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|----|---|---|

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- | | | |
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| 3. | The Director General, | Sindh Food Authority,
Govt. of Sindh,
D-47, Block No.1, Clifton
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| 5. | The Director General, | Food Safety & Halal Food Authority,
New C & W Building,
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| 7. | Chief, Nutrition Division, | National Institute of Health,
<u>ISLAMABAD.</u> |
| 8. | Mr. Zuzzer A. Shamsuddin,
Consultant, | 601 - Hamilton Court G-1,
Main Clifton Road,
<u>Karachi.</u> |
| 9. | Ms. Farah Athar,
Deputy Director Food, | Punjab Food Authority,
<u>Lahore.</u> |

10. Mrs. Nighat Din,
Deputy Director Technical, Balochistan Food Authority,
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Public Analyst, Balochistan Food Authority,
Quetta.
12. Ms. Parveen Zehra,
Public Analyst, KMC Food Laboratory,
Jigar Muradabadi Road,
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13. Dr. Seema Ashraf,
Public Analyst Technical Wing, Sindh Food Authority,
Karachi.
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University of Karachi, **Karachi.**
15. Dr. Rehman Siddiqui,
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University of Karachi, **Karachi.**
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Technology, Department of Food Science &
University of Karachi, **Karachi.**
17. Mr. Wahab Feroze,
ATA, Ministry of Science & Technology,
Islamabad.
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Pakistan Business Council,
Islamabad.
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Head of Regulatory Affairs, M/s. Pepsico International,
37-C/1, Gulberg-III,
LAHORE.
20. Mr. Mian Mitha,
Corporate Regulatory Affairs Manager, Nestle Pakistan Ltd.,
Upper Mall, **Lahore.**
21. Dr. Muhammad Nasir,
General Manager, Friesland Campina Engro Pakistan,
Lahore.
22. Dr. Tahira Zaheer,
Director, Quality Control Centre
PSQCA, **Karachi.**
23. Mr. Irfan Hafeez Malik
Secretary General, PAFI /NIL
Karachi.

24. Mr. Kamran Ahmed Siddiqui,
Head of Regulatory & Corporate Affairs
South Asia, UPFIELD Pakistan (Pvt.) Ltd.,
Dolmen City, Sky Tower,
10th Floor, **Karachi.**
25. Mr. Owais Nadeem,
Regulatory Affairs Manager, M/s. Uni Lever Pakistan Ltd.,
Karachi.
26. Ms. Shama Rao.
IRD Executive, M/s. National Foods Ltd.,
Karachi.
27. Mr. Muneer Hussain, M/s. National Foods Ltd.,
Karachi.
28. Mr. Atif Warsi,
Regulatory Affairs Manager, M/s. National Foods Ltd.,
Karachi.
29. Mr. Sarwar Haider,
QC Manager, Shan Foods (Pvt.) Ltd.,
Karachi.
30. Ms. Mushkbar Zehra,
Head of Quality, Shan Foods (Pvt.) Ltd.,
Karachi.
31. Muhammad Bilal,
Assistant Professor, University of Bahauddin Zakria,
Multan.
32. Mr. Muhammad Abubaker,
General Manager Projects, UNITY Food Ltd.,
Karachi.

SECRETARIAT

1. Mr. Naseem-us-Sami,
Dy. Director (Agri. & Food)
& Secretary to the Committee. Standards Development Centre,
PSQCA,
Karachi.
2. Mr. Ayaz Ahmed Soomro,
Assistant Director (Agri. & Food) Standard Development Centre
PSQCA, **Karachi.**

FOR BAKER'S YEAST

0. FOREWORD

- 0.1.** This Pakistan Standard was adopted by the Pakistan Standards & Quality Control Authority Standards Development Centre on **16-08-2021** after the draft finalized by the Cereal Pulses & Their Products Technical Committee, had been approved by the National Standards Committee for Agriculture & Food Products.
- 0.2.** This standard is intended chiefly to cover the technical provisions relating to the supply of the material and it does not purport to include all the necessary provisions of a contract.
- 0.3.** In the preparation of this standard the views of the Manufacturers, R&D Organizations Food Authorities, Scientist, Suppliers, Consumers, Food Technologist and Testing Authorities have been taken into consideration.
- 0.4.** For the purpose of deciding whether a particular requirement of this standard is complied with final value observed or calculated expressing the result of test or analysis shall be rounded off in accordance with PS:103 for Methods of Rounding Off Numerical Value the number of significant places retained in the rounded off value, shall be the same as that of the specific value in the standard.
- 0.5.** All the ingredients and processes shall be in accordance with PS:3733 for Halaal Food Management System Requirements for any organization in the Food Chain.

1. SCOPE

This Pakistan Standard applies to Baker's Yeast as an ingredient in food processing, or for repackaging if required.

2. DESCRIPTION AND DEFINITIONS

The Baker's Yeast shall be of the following types:

- (i) Baker's Yeast Compressed
- (ii) Baker's Yeast Dried.

2.1 Baker's Yeast (Compressed)

Baker's Yeast (Compressed) shall be in the form of a block having creamy white colour, and odour characteristic of good baker's yeast (compressed) and a fine even texture. It shall not be slimy or mouldy and shall not show any sign of deterioration or decomposition. It shall be free from extraneous materials. Starch of an edible quality may, however, be added in a quantity not exceeding 7% by weight on dry basis. Permissible edible binders and fillers may be added. It shall break sharply on bending. The yeast blocks shall be stored at temperature between 1 to 50°C.

2.2 Baker's Yeast (Dried)

Baker's Yeast (Dried) shall be in the form of small powder granules, pellets or flakes. It shall have an odour characteristic of good baker's yeast (dried). It shall not be mouldy and shall not show any sign of deterioration or decomposition. It shall be free from adulterants and other extraneous materials. Starch of an edible quality may, however, be added in a quantity not exceeding 10 % by weight of the material. The yeast shall be stored in a cool and dry place at a temperature not more than 25°C.

Baker's Yeast shall conform to the following standards:

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

3.1 Composition

Product as defined in Section 2.

3.2 Quality Factors

3.2.1 Moisture Content

Baker's Yeast compressed must not contain more than 73% moisture, while Baker's yeast dried must not contain more than 8% moisture.

3.2.2 Physical & Chemical Characteristics

Characteristics	Requirement for Baker's yeast compressed	Requirement for Baker's yeast dried
Dispersibility in water	To satisfy the test	To satisfy the test
Fermenting power, Minimum	1000	350
Dough-raising capacity	To satisfy the test	To satisfy the test

4. The microbiological criteria shall be as given in Table-I.& Table-II.

Microbiological Requirements for Baker's Yeast (Compressed) Table-1

S.No	Microbiological parameter	Limits
1	Total Plate Count (CFU/g)	$\leq 7.5 \times 10^5$
2	E. coli (CFU/g)	absent
3	Enterobacteriaceae (CFU/g)	≤ 10
4	Rope Spore count (CFU/g)	≤ 10
5	Shigella (CFU/25 g)	Absent
6	Salmonella (CFU/25 g)	Absent

Microbiological Requirements for Baker's Yeast (Dried) Table-II

S.No	Microbiological parameter	Limits
1	Total Plate Count (CFU/g)	$\leq 7.5 \times 10^5$
2	E. coli (CFU/g)	absent
3	Enterobacteriaceae (CFU/g)	≤ 10
4	Rope Spore count (CFU/g)	≤ 10
5	Shigella (CFU/25 g)	Absent
6	Salmonella (CFU/25 g)	Absent

5 CONTAMINANTS

The products covered by this Standard shall comply with the maximum levels of the *General Standard for Contaminants and Toxins in Food and Feed* (CXS 193-1995). The products covered by this Standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6. LABELLING

In addition to the provisions of the Pakistan Standard for Labelling of Prepackaged Foods (PS: 1485), the following specific provisions apply:

MARKING: The following particulars shall be marked or labelled on each container:

- (1) Name and type of the product,
- (2) Name and address of the manufacturer,
- (3) List of ingredients in descending order
- (4) Batch or code numbers,
- (5) Net weight in kilograms/gram,
- (6) Date of manufacture and expiry,
- (7) Pakistan Standard Number, PS: Mark, and license number,

7. METHODS OF ANALYSIS AND SAMPLING

For checking the compliance with this standard, the methods of analysis and sampling contained in the Recommended Methods of Analysis and Sampling (CXS 234-1999) relevant to the provisions in this standard, shall be used.

NOTE – Analytical grade chemicals shall mean chemical that do not contain impurities which affect the result of analysis.