

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 8

FA56/CRD06
Original Language Only

JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

REVISED DRAFT STANDARD FOR BAKER'S YEAST

ANALYSIS OF COMMENTS CONTAINED IN CX/FA 26/56/11 ADD.1

(Prepared by China, France and Türkiye,
Chair and co-Chairs of the Electronic Working Group on baker's yeast)

Background

This document was prepared by Chairs of baker's yeast EWG to consider the report of the EWG and comments received contained in the document CX/FA 26/56/11 Add.1. The proposed draft revision to the standard is hereby attached as Annex I and Annex II.

Considerations and Conclusions

The following changes are proposed:

1. SCOPE

This standard applies to baker's yeast, as defined in Section 2, for direct sale to the consumer and for food manufacturers. Baker's yeast is a food ingredient, and used in the manufacturing and production of baked goods.

To improve clarity of this statement.

2. DESCRIPTION

2.1 PRODUCT DEFINITION Baker's yeast

~~2.1.1~~ Baker's yeast refers to a type of unicellular fungus belonging to the species of *Saccharomyces cerevisiae*. It is produced by the multiplication of pure strains and is used as a biological leavening agent in bakery applications, with the main function of producing carbon dioxide and flavors. It is not a ready-to-eat product.

The numbering could create confusion that baker's yeast, fresh yeast, and dry yeast are different. Therefore, adjust the numbering.

~~2.2.12.1.1~~ FRESH YEAST

Fresh yeast is a milky white to yellowish brown solid or liquid with a smell typical for yeast, it shall be stored under refrigerated conditions and may be in three major forms:

It is necessary to specify the storage temperature for fresh yeast, which is crucial for its preservation, while also ensuring that the description of the storage temperature for fresh yeast remains consistent with similar descriptions for dry yeast.

- (a) Block yeast or compressed yeast, which shall be in the form of a block. The texture or consistency shall be characterized by being friable, breaking easily into small fragments and/or permitting kneading.

Change "and" to "and/or" to include more forms of block yeast and compressed yeast, while avoiding ambiguity.

~~2.2.22.1.2~~ DRY YEAST

Dry yeast is an ivory-coloured to light brown particle or granule, with a smell typical for yeast. Dry yeast may be classified into three types.

In industrial practice, the color of dry baker's yeast naturally varies with the manufacturing process. Achieving a very pale ivory often requires extra washing, which increases water use without improving quality. A slightly darker shade does not mean lower quality or significantly affect baked goods. To better reflect the natural variation in product color and avoid imposing unnecessary process constraints, the wording is therefore revised to "ivory to light brown".

- (a) ~~The a~~ Active dry yeast **which** is rehydrated to reactivate it in lukewarm water before use. The particles are rod-shaped or spherical in appearance, with a diameter of 0.2 mm - 3 mm
- (b) ~~The a~~ Instant dry yeast or instant active dry yeast is used in a way that can be added directly to the flour during mixing without a rehydration step in water. The product consists of porous cylindrical particles with a diameter of about 0.5 mm and length up to a few millimeters.
- (c) Semi-dry yeast **which** is **stored in a form of baker's yeast that can be frozen state prior to use and** added directly to the flour during mixing without a rehydration step in water. The product consists of porous cylindrical particles with a diameter of about 0.5 mm ~~and is stored in a frozen state prior to use.~~

To improve clarity of this statement.

4. FOOD ADDITIVES

4.1 ~~Antioxidants and emulsifiers~~ **Fresh yeast: Emulsifiers** used in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 12.8 (yeast and like products) and acidity regulators, ~~antioxidants, emulsifiers, humectants, packaging gases, preservatives, stabilizers and thickeners listed in Table 3 of the General standard for food additives (CXS 192-1995)~~ are acceptable for use in ~~foods~~ **fresh yeast** conforming to this standard.

4.2 Dry yeast: Antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the General standard for food additives (CXS 192-1995) in food category 12.8 (yeast and like products) and antioxidants, emulsifiers, humectants, packaging gas, stabilizers and thickeners listed in Table 3 of the General standard for food additives (CXS 192-1995) are acceptable for use in dry yeast conforming to this standard.

4.2 **4.3** Processing aids used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids* (CXG 75-2010).

Based on the different types of food additives permitted for use in fresh yeast and dry yeast, and to provide a clearer distinction between the two types, the descriptions are organized according to the functional categories of food additives used in each, in accordance with the working results compiled by the EWG during the drafting process.

PROPOSED REVISIONS TO THE GSFA

Proposed revisions to References to Commodity Standards for GSFA Table 3 Additives:

12.8	Yeast and like products
	Acidity regulators, antioxidants, emulsifiers, humectants, packaging gases, preservatives, stabilizers and thickeners listed in Table 3 are acceptable for use in foods fresh yeast conforming to the standard. <u>Antioxidants, emulsifiers, humectants, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use dry yeast conforming to the standard.</u>
Codex standard	Baker's yeast (CXS XXX-202X)

The text is revised to align with the amendment of the food additive section.

REVISED DRAFT STANDARD FOR BAKER'S YEAST

(Changes from Appendix II of CX/FA 26/56/11
are presented as **bold-underline** additions and ~~strike through~~ deletions)

1. SCOPE

This standard applies to baker's yeast, as defined in Section 2, for direct sale to the consumer and for food manufacturers. Baker's yeast is a food ingredient, and used in the manufacturing and production of baked goods.

2. DESCRIPTION**2.1 PRODUCT DEFINITION Baker's yeast**

~~2.1.1~~ Baker's yeast refers to a type of unicellular fungus belonging to the species of *Saccharomyces cerevisiae*. It is produced by the multiplication of pure strains and is used as a biological leavening agent in bakery applications, with the main function of producing carbon dioxide and flavors. It is not a ready-to-eat product.

~~2.2.12.1.1~~ Fresh yeast is a type of baker's yeast with high moisture content, which is obtained by separation and other processes such as compression.

~~2.2.12.1.2~~ Dry yeast is a type of baker's yeast, which is obtained by removing water from fresh yeast and then drying to a low water content to maintain a low metabolic activity.

2.2 TYPES

According to product appearance and moisture content, baker's yeast shall be classified in two types:

2.2.1 FRESH YEAST

Fresh yeast is a milky white to yellowish brown solid or liquid with a smell typical for yeast, **it shall be stored under refrigerated conditions** and may be in three major forms:

- (a) Block yeast or compressed yeast, which shall be in the form of a block. The texture or consistency shall be characterized by being friable, breaking easily into small fragments and or permitting kneading.
- (b) Granulated yeast or crumbled yeast, which shall be in the form of small granules.
- (c) Liquid yeast or cream yeast, which shall be a liquid suspension of yeast cells in water with a cream-like texture.

2.2.2 DRY YEAST

Dry yeast is an ivory-coloured **to light brown** particle or granule, with a smell typical for yeast. Dry yeast may be classified into three types.

- (a) ~~The a~~ Active dry yeast **which** is rehydrated to reactivate it in lukewarm water before use. The particles are rod-shaped or spherical in appearance, with a diameter of 0.2 mm - 3 mm
- (b) ~~The a~~ Instant dry yeast or instant active dry yeast is used in a way that can be added directly to the flour during mixing without a rehydration step in water. The product consists of porous cylindrical particles with a diameter of about 0.5 mm and length up to a few millimeters.
- (c) Semi-dry yeast **which** is **stored in a form of baker's yeast that can be frozen state prior to use and** added directly to the flour during mixing without a rehydration step in water. The product consists of porous cylindrical particles with a diameter of about 0.5 mm ~~and is stored in a frozen state prior to use.~~

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS**3.1 ESSENTIAL COMPOSITION**

For the purpose of this standard, the following composition shall apply.

Yeast as defined in Section 2.

3.2 QUALITY FACTORS**3.2.1 MOISTURE**

The moisture content of fresh yeast and dry yeast has a wide range, depending on the formulation of the product—block yeast, granulated yeast, liquid yeast and the requirements for fermentation performance and consistency/plasticity. It shall comply with the requirements of Table 1.

Table 1

Types		Moisture (% w/w)
Fresh yeast	Block yeast / compressed yeast / granulated yeast / crumble yeast	60-75
	Liquid yeast / cream yeast	71-86
Dry yeast	Active dry yeast / instant dry yeast / instant active dry yeast	2-10
	Semi-dry yeast	15-26

3.2.2 pH

This measurement of the pH value is required for liquid yeast or cream yeast. Typical pH values range from 3 to 7.5.

4. FOOD ADDITIVES

~~4.1 Antioxidants and emulsifiers~~ **Fresh yeast: Emulsifiers** used in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 12.8 (yeast and like products) and acidity regulators, ~~antioxidants, emulsifiers, humectants, packaging gases, preservatives, stabilizers and thickeners~~ listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in ~~foods~~ **fresh yeast** conforming to this standard.

4.2 Dry yeast: Antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995) in food category 12.8 (yeast and like products) and antioxidants, emulsifiers, humectants, packaging gas, stabilizers and thickeners listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in dry yeast conforming to this standard.

~~4.2~~ **4.3** Processing aids used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids* (CXG 75-2010).

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).

6. FOOD HYGIENE

6.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *General principles of food hygiene* (CXC 1-1969), and other relevant Codex texts such as codes of hygienic practice and codes of practice.

6.2 The products shall comply with any microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).

7. LABELLING

In addition to the provisions of the *General standard for the labeling of pre-packaged foods* (CXS 1-1985) the following specific provisions shall apply.

7.1 NAME OF THE PRODUCT

The name of the product shall be "Baker's yeast" or be labelled with the corresponding name described in Section 2.2.

Other names, including "yeast", may be used in accordance with the law and custom of the country in which the product is sold and in such a manner as to not mislead consumers.

7.2 LABELLING OF NON-RETAIL CONTAINERS

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).

8. PACKAGING, TRANSPORTATION AND STORAGE

Packaging shall not be a source of contamination or migration, and must protect the quality of the product during transport and storage. Packaging shall be odorless.

9. METHODS OF ANALYSIS AND SAMPLING¹

Provisions	Commodity	Method	Principle	Type
Moisture	Fresh yeast	AOAC 961.06	Gravimetry	I
Moisture	Dry yeast	AOAC 960.18		I
pH	Liquid yeast / cream yeast	ISO 11289	Potentiometry	I

¹ The methods of analysis will be included in CXS 234- 1999 after endorsement by CCMAS and the following text shall replace the Table:

“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”.

PROPOSED REVISIONS TO THE GSFA

(Changes from Appendix III of CX/FA 26/56/11
are presented as **bold-underline** additions and ~~strike through~~ deletions)

Proposed revisions to References to Commodity Standards for GSFA Table 3 Additives:

12.8	Yeast and like products
	Acidity regulators, antioxidants , emulsifiers, humectants, packaging gases , preservatives , stabilizers and thickeners listed in Table 3 are acceptable for use in foods <u>fresh yeast</u> conforming to the standard. <u>Antioxidants, emulsifiers, humectants, packaging gases, stabilizers and</u> <u>thickeners listed in Table 3 are acceptable for use dry yeast conforming to the</u> <u>standard.</u>
Codex standard	Baker's yeast (CXS XXX-202X)