

CODEX ALIMENTARIUS COMMISSION



Food and Agriculture
Organization of the
United Nations



World Health
Organization

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Agenda Item 8

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth Session

STANDARD FOR BAKER'S YEAST

COMMENTS AT STEP 3 IN REPLY TO CL 2026/21-FA

(Comments by Canada, Egypt, European Union, Peru, Türkiye, Uganda, Confederation of European Yeast Producers (COFALEC), Food Industry Asia (FIA) and International Commission for Uniform Methods of Sugar Analysis (ICUMSA))

Background

1. This document compiles comments received through the Codex Online Commenting System (OCS) in response to CL 2026/21-FA¹ issued in January 2026. Under the OCS, comments are compiled in the following order: general comments are listed first, followed by comments on specific sections.

Explanatory notes on the Annex

2. The comments submitted through the OCS are hereby annexed and presented in tabulated format.

¹ <https://www.fao.org/fao-who-codexalimentarius/resources/circular-letters/en/>
<https://www.fao.org/fao-who-codexalimentarius/committees/committee/related-circular-letters/en/?committee=CCFA>

Annex

GENERAL COMMENTS

COMMENT	MEMBER / OBSERVER
Egypt appreciates the work done on this document, with some modifications to the clause 2.2.1 (a)	Egypt
Perú reconoce y agradece la labor del Grupo de Trabajo Electrónico presidido por China y presenta las siguientes propuestas al Proyecto de Norma para la Levadura de Panadería.	Peru
COFALEC requests that reference is made to the "ISO 23983:2025 Food products — Characteristics of fresh and dry baker's yeast" in the codex standard on baker yeast.	COFALEC

SPECIFIC COMMENTS

SCOPE	
This standard applies to baker's yeast, as defined in Section 2, for direct sale to the consumer and for food manufacture <u>manufacturers</u> . Baker's yeast is a food ingredient, and ingredient used in the manufacturing and production of baked goods. Minor edits are proposed to improve clarity of this statement.	Canada
Need to include aspects of sampling and test methods for baker's yeast; The proposed scope to read; Scope <u>This draft International standard specifies requirements, sampling and test methods for baker's yeast</u> for direct sale to the consumer and for food manufacture. Baker's yeast is a food ingredient, and used in the manufacturing and production of baked goods.	Uganda
DESCRIPTION	
2.1 PRODUCT DEFINITION The numbering could create confusion that baker's yeast, fresh yeast, and dry yeast are different. Canada could support incorporating the definitions for fresh yeast and dry yeast into section 2.2 Types. Alternatively, we suggest renumbering as done in other commodity standards - see CXS 12-1981 standard for honey as an example: 2. DESCRIPTION 2.1 Definition Honey is the natural sweet substance produced by honey bees from the nectar of plants or from secretions of living parts of plants or excretions of plant sucking insects on the living parts of plants, which the bees collect, transform by combining with specific substances of their own, deposit, dehydrate, store and leave in the honey comb to ripen and mature.	Canada

2.1.1 Blossom Honey or Nectar Honey is the honey which comes from nectars of plants.	
2.1.2 Honeydew Honey is the honey which comes mainly from excretions of plant sucking insects (Hemiptera) on the living parts of plants or secretions of living parts of plants.	
2.1.1 Baker's yeast refers to a type of unicellular fungus belonging to the species of <i>Saccharomyces cerevisiae</i>. 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. I question the statement that it is "produced by the multiplication of pure strains" because both industrial or commercial supply and that for home use contain a lot of wild yeast strains. This is because it is extremely difficult to exclude these and to do so would potentially exponentially increase the cost of production.	ICUMSA
2.2 TYPES Need to develop the characteristic of double yeast – (research of double yeast) for Committee to consider double yeast as it is used in food industry. To include the double yeast and specific parameters for its regulation	Uganda
2.2.1 Fresh yeast <u>has a high moisture content and is obtained by separation and other processes such as compression. It is</u> a milky white to yellowish brown solid or liquid with a smell typical for yeast and may be in three major forms: An option to fix the numbering issue is to incorporate the definitions for fresh yeast into section 2.2 Types.	Canada
Incorporar en el numeral 2.2.1 Levadura Fresca el texto “no debe contener materias extrañas, exenta de rancidez”	Peru
(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. Replace ‘and’ with ‘or’ A block cannot simultaneously be both high plastic (kneadable) and friable. Bakery practice distinguishes plastic blocks for creaming vs. crumbled yeast for direct addition.	Canada
(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 permitting kneading. Egypt proposes amending the paragraph to " Block yeast or compressed yeast, which shall be in the form of a block. <u>Depending on local customs and demands</u>, the texture or consistency shall be characterized by being friable, breaking easily into small fragments and permitting Kneading.	Egypt
2.2.2 Dry yeast is <u>obtained by removing water from fresh yeast and drying it in order to maintain a low metabolic activity. It is</u> an ivory-coloured particle or granule, with a smell typical for yeast. Dry yeast may be classified into three types. An option to fix the numbering issue is to incorporate the definitions for dry yeast into section 2.2 Types.	Canada
Incorporar en el numeral 2.2.2 Levadura Seca el texto “debe tener olor característico, no debe tener olor a moho, ni cualquier olor desagradable, exenta de rancidez”	Peru

2.2.2 Dry yeast is an ivory-coloured particle or granule, with a smell typical for yeast. Dry yeast may be classified into three types. The current wording describes dry yeast as “ivory-coloured”. This description may be unnecessarily restrictive. In industrial practice, the colour of dry baker’s yeast can naturally vary depending on the manufacturing process. Achieving a very pale ivory colour often requires additional washing steps, which increases water consumption without providing a technological or quality advantage. A slightly darker colour does not indicate inferior quality and does not significantly affect the colour or quality of the final baked product. Therefore, specifying only “ivory-coloured” may unintentionally favour processes that use higher amounts of water and may not reflect current sustainable production practices. To better reflect natural variability and avoid unnecessary process constraints, it is proposed to modify the wording as follows: Proposed change: “Dry yeast is an ivory to light brown particle or granule, with a smell typical for yeast.”	Türkiye
(a) AThe active-ctive 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) IThe instant-ntant dry yeast or instant active dry yeast which 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.mm. Minor proposed edits to improve clarity.	Canada
ESSENTIAL COMPOSITION AND QUALITY FACTORS	
Need to include a clause on general requirements and realign the text in the draft standard. The new clause to read; General requirements Baker’s yeast shall: a) be ivory in colour; b) have an odour typical of yeast; c) be free of extraneous materials; d) not be slimy or mouldy; and e) not show any signs of deterioration or decomposition	Uganda
3.2.1 MOISTURE	Uganda

Need to include other physiochemical parameters like in Table 1 and relevant Annexes to be provided as test methods for CCMAS consideration. The amended table to include; Table 1 — Physicochemical requirements for baker's yeast					
S/N	Characteristic	Requirement		Test method	
		FBY	DBY		
i)	Moisture, % (m/m), max.	73	8	Annex A	
ii)	Edible starch, % (m/m), max.	7	10	ISO 15914	
iii)	Dispersibility in water	No yeast cell deposits	No yeast cell deposits	Annex B	
iv)	Fermenting power (ml), min.	1,000	350	Annex C	
v)	Dough-raising capacity	To satisfy the test	To satisfy the test	Annex D	
Table 1 Canada recommends aligning Table 1 exactly with the types defined in 2.2 . Table 1 is misaligned and lists 9 moisture specs (block, granulated, liquid, cream, 4 dry types, semi-dry) but Section 2.2 only defines 6 types.					Canada
3.2.1 MOISTURE Table 1 FIA proposes aligning the moisture requirements with ISO 23983:2025 (Food products – characteristics of fresh and dry baker's yeast). Specifically, FIA recommends revising the moisture content limits as follows: compressed yeast from 60–75% to 61–74%, and block yeast from 60–75% to 60–70%.					Food Industry Asia
Table 1 Block yeast / compressed yeast / granulated yeast / crumble yeast These moisture levels are not aligned anymore with the the levels of the recently adopted ISO dry baker's yeast standard (ISO 23983:2025). COFALEC requests that both standards are aligned and asks for the revision of the table accordingly so it includes the following moisture levels: a) for compressed yeast 61-74%; b) for block yeast 60-70%. For both types of yeast these percentages would replace the 60-75% range.					COFALEC
FOOD ADDITIVES					
4.1 Antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the <i>General standard for food additives</i> (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 <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in foods conforming to this standard. With reference to the proposed addition to the GSFA in Annex III, will only the specific additives in the named functional classes that were part of the round one comments in the EWG be added to Table 3? Or is the intention to add the baker's yeast to all of Table 3 additives in these					Canada

functional classes regardless if they were identified in the EWG? Additional details on functional classes and yeast-type specific justifications are required before finalizing this section.	
4.1 Antioxidants and emulsifiers <u>Fresh yeast: Emulsifiers</u> used in accordance with Tables 1 and 2 of the <i>General standard for food additives</i> (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 <i>General standard for food additives</i> (CXS 192-1995) are acceptable for use in foods <u>fresh yeast</u> conforming to this standard. 4.2 <u>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, 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.</u> - The reference to 'preservatives' shall be deleted. Rationale: The EUMS observe that in information collected by the EWG (Annex 4 attached to the 2nd circular of the EWG) the only additive claimed to be used as a preservative is butylated hydroxyanisole (BHA) (INS 320). To the EUMS knowledge, INS 320 is used as an antioxidant and not as a preservative. The EUMS note that only the functional class 'antioxidant' is recognised for INS 320 in CXS 192-1995 and CXG 36-1989. Therefore, the use of 'preservatives' has not been justified. - There is a difference in the additives reported to be used in 'fresh yeast' and 'dry yeast'. Rationale: The EUMS note that some discussion took place at CCFA55 and in the EWG as regards differences in the technological need for food additives used in fresh yeast and dry yeast. The EUMS observe that the differences have been confirmed in Annex 4 attached to the 2nd circular of the EWG. Therefore, the EUMS offers for the consideration of the Committee an alternative text of section 4.1, which captures the differences in the food additive uses that were reported to the EWG for fresh yeast and dry yeast.	European Union
4.2 Processing aids used in products covered by this standard shall comply with the <i>Guidelines on substances used as processing aids</i> (CXG 75-2010). Propose to delete section 4.2 or provide a detailed list of substances and functions applicable to baker's yeast. See CXS 247-2005 as an example.	Canada
FOOD HYGIENE	
6.1 It is recommended that the products <u>roducts</u> covered by the provisions of this Standard <u>should</u> be prepared and handled in accordance with the appropriate sections of the <i>General principles of food hygiene</i> (CXC 1-1969), and other relevant Codex texts such as codes of hygienic practice and codes of practice. Minor proposed edits to improve clarity.	Canada
6.2 The products shall comply with any microbiological criteria established in accordance with the <i>Principles and guidelines for the establishment and application of microbiological criteria related to foods</i> (CXG 21-1997).	Uganda

Need to include the microbiological limits to ease regulation and request Codex regions to submit data via GEMS/Foods data base. The new table to read;

Table 2 — Microbiological limits for baker's yeast

S/N	Characteristic	Limits		Test method
		FBY	DBY	
i)	Coliform count, cfu/g, max.	50	100	ISO 4832
ii)	Escherichia coli, MPN/g	Absent	Absent	ISO 7251
iii)	Salmonella in 25 g	Absent	Absent	ISO 6579-1/ ISO 6579-2
iv)	Staphylococcus aureus cfu/g, max.	10	10	ISO 6888-1/ ISO 6888-2/ ISO 6888-3
v)	Rope spore count, cfu/g, max.	10	100	Annex E

LABELLING

Need to give reference to the labelling standard for Food additives - CODEX STAN 107.

7. LABELLING

In addition to the provisions of the *General standard for the labeling of pre-packaged foods* (CXS 1-1985) [and General standard for the labelling of food additives when sold as such \(CXS 107-1981\)](#) the following specific provisions shall apply

7.1 NAME OF THE PRODUCT

Need to include the nature /type of the yeast eg dry or fresh for easy regulation and consumer decision on the market.

7.1 NAME OF THE PRODUCT

The name of the product shall be “Baker's yeast” and be labelled with the corresponding name described in Section 2.2 [either dry or fresh yeast](#). 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.

PACKAGING, TRANSPORTATION AND STORAGE

Incorporar en el numeral 8 Envasado, Transporte y Almacenamiento el texto “La levadura fresca debe almacenarse y transportar a temperatura entre 1° y 7°C”.

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. [Fresh yeast shall be stored under refrigerated conditions](#).

Specific information for storage of ‘fresh yeast’ shall be added to section 8. or 2.2.1

Rationale:

Uganda

Uganda

Peru

European Union

Specific storage requirements for fresh yeast are essential to ensure product stability and quality. Furthermore, storage provisions are already addressed in section 2.2.2(c) regarding semi-dry yeast.	
Need to specify that the packaging material should be food grade. 8. PACKAGING, TRANSPORTATION AND STORAGE Packaging shall be food grade and not be a source of contamination or migration, and must protect the quality of the product during transport and storage. Packaging shall be odorless Need to include the weights and measure aspects in the standard. The products shall comply with the Weights and Measures Regulations in the respective Member Countries.	Uganda
METHODS OF ANALYSIS AND SAMPLING	
Include a new clause on sampling and separate methods of analysis from sampling and cross reference to Codex standard. Representative samples for the baker's yeast shall be drawn in accordance with CXG50-2004.	Uganda
PROPOSED REVISIONS TO THE GSFA	
See comment above for section 4.1	Canada
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. Antioxidants, emulsifiers, humectants, packaging gases, stabilizers and thickeners listed in Table 3 are acceptable for use in dry yeast conforming to the standard. The text is revised to align with the amendment of the food additive section as suggested above.	European Union