

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-fifth Session

STANDARD FOR BAKER'S YEAST

(STEP 4)

(Prepared by the Electronic Working Group (EWG) chaired by China and co-chaired by France and Türkiye)

Codex Members and Observers wishing to submit comments, at Step 3, on the draft standard for baker's yeast (**Appendix I**) should do so as instructed in CL 2025/22-FA available on the Codex webpage/Circular Letters: <http://www.fao.org/fao-who-codexalimentarius/resources/circular-letters/en/>

INTRODUCTION

1. A new work proposal on baker's yeast was submitted to the 44th Session of the Codex Alimentarius Commission (CAC) for discussion in November 2021. Based on the conclusions of CAC44¹, the proposal was then submitted to the 53rd Codex Committee on Food Additives (CCFA53) in 2023.
2. At CCFA53², China presented the discussion paper (CCFA53/CRD6), emphasizing the need to establish a standard for yeast. In response to feedback received, China proposed excluding edible yeast from the scope and suggested further discussion on the scope during the standard's development. CCFA53 agreed to request China, France, and other interested Members, to prepare a new discussion paper which would be included for discussion on the agenda of CCFA54.
3. At CCFA54³, China, author of the discussion paper (CX/FA 24/54/12), on behalf of France, Japan, Türkiye, and the Confederation of European Yeast Producers (COFALEC), presented a revised discussion paper including a project document. After a general discussion, CCFA54 noted the general support for the proposed new work on baker's yeast; then reviewed the project document and notably amended the product definition. CCFA54 agreed to submit to CAC47 the project document on the development of a standard for baker's yeast for approval, and established an Electronic Working Group (EWG) chaired by China and co-chaired by France and Türkiye to prepare a proposed draft standard for baker's yeast for consideration at its next session. This new work proposal was approved by CAC47⁴.

TERMS OF REFERENCE

4. The main task of the EWG was to prepare a proposed draft standard for baker's yeast for circulation for comments at Step 3 and consideration at CCFA55.

¹ REP21/CAC paragraphs 151-153

² REP23/FA paragraphs 191-195

³ REP24/FA paragraphs 153-164

⁴ REP24/CAC Appendix V and CX/CAC 24/47/7 Rev.1, Annex I

PARTICIPATION AND METHODOLOGY

5. In July 2024, the Codex Secretariat distributed an invitation to all Codex Members and Observers to participate in the EWG on the development of a standard for baker's yeast operating on the Codex forum. Participation was requested by 23 Members and 4 Observers.

6. Two rounds of comments were conducted within the EWG. The first draft was circulated in November 2024 with comments due before December 2024. Comments were received in response to this first round of comments from 3 Members (Canada, Japan, Türkiye) and 1 Observer (COFALEC). The chair and co-chairs reviewed the comments, revised the draft standard and recirculated it in January 2025 with comments due before February 2025. Comments were received in response to this second round from 5 Members (European Union, France, Japan, Russian Federation, Türkiye) and 2 Observers (COFALEC, FIA).

7. The Chair and co-Chairs of the EWG considered all the feedback and comments received from EWG participants during the two rounds of consultations and took them into account to the largest extent possible.

8. A full summary and analysis of comments received is presented in [HERE](#) and the proposed draft standard for baker's yeast is presented in Appendix I.

SUMMARY OF DISCUSSION

9. The EWG discussed the various aspects of the proposed draft standard for baker's yeast and there was general agreement on most provisions except the following that require further discussions and have been kept in square brackets:

- the use of the word [typically] in the product definition as a way to broaden the scope of the standard to other yeast species than *Saccharomyces cerevisiae*;
- the maximum value of moisture content of crumbled yeast;
- the indicator of nitrogen content and its detection method; and
- the exclusion of genetically modified microorganisms (GMO) strains in section 6 (food hygiene).

10. EWG participants also discussed section 4 on food additives. The statement contained in section 4 is currently aligned with the provisions of the GSFA, as Table 1 and 2 of GSFA contained certain antioxidants and emulsifiers in FC 12.8 (yeast and like products), while the use of all Table 3 additives is permitted on a general basis. However, it was noted by a Member that Table 1 and 2 additives were considered technologically justified for use in dried yeast only. It was also suggested to limit the use of Table 3 additives to the certain functional classes and to request information on the technological need for these additives.

CONCLUSION

11. The EWG has completed the task to prepare a proposed draft standard for baker's yeast in line with its terms of reference. The proposed draft standard is hereby attached as Appendix I for consideration by CCFA55.

RECOMMENDATION

12. CCFA55 is invited to consider the proposed draft standard for baker's yeast attached as Appendix I, with the view to progress it through the Codex step procedure.

PROPOSED DRAFT STANDARD FOR BAKER'S YEAST**(Step 4)****1. SCOPE**

This standard applies to baker's yeast, as defined in Section 2, 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.

2. DESCRIPTION**2.1 PRODUCT DEFINITION**

2.1.1 Baker's yeast refers to a type of unicellular fungus **[typically]** 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.

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

2.1.3 Dry yeast 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, 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 unique smell 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 high plasticity, permitting kneading and deformation without breakage, or shall be friable, breaking easily into small fragments.
- (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 particle or granule, with a unique smell. Dry yeast may be classified into two types.

- (a) The active dry yeast 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 instant 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.

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

For the production of this document, the following composition shall apply.

- (a) 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)
Block yeast /compressed yeast	61~74
Granulated yeast / crumble yeast	60~72 [60~70]
Liquid yeast / cream yeast	71~86
Active dry yeast/ instant dry yeast	2~10

3.2.2 pH

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

[3.2.3 Nitrogen content]

[Nitrogen content on dry matter typically has a value of 8.0% ± 1.5% for fresh baker's yeast and 7.5% ± 1.5% for dry baker's yeast.]

4. FOOD ADDITIVES

Antioxidants and emulsifiers used in accordance with Tables 1 and 2 of the *General Standard for Food Additives* in food category 12.8 (yeast and like products) or **[additives]** listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard.

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 for Foods* (CXG 21-1997).

[6.3 Saccharomyces cerevisiae used as starter cultures should be harmless, not GMO microorganisms.]

7. LABELLING

In addition to the provisions of the *General Standard for Labeling of Prepackaged 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 "Yeast" or be labelled with the corresponding name described in Section 2.2.

Other names 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 SAMPLING⁵

Quality factors	Analysis	Principle	Type
Moisture for fresh yeast	AOAC 961.06	Gravimetry	I
Moisture for dry yeast	AOAC 960.18		I
pH	ISO 11289	Electrometry	I
<u>[Nitrogen content]</u>	<u>[ISO 1871]</u>	<u>[Titrimetry, Kjeldahl]</u>	<u>[IV]</u>

⁵ 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”.

LIST OF EWG PARTICIPANTS

Members
Belgium
Canada
China
Egypt
European Union
France
Honduras
India
Indonesia
Iran
Iraq
Japan
Mexico
Panama
Poland
Republic of Korea
Russian Federation
Saudi Arabia
Singapore
South Africa
Türkiye
United Arab Emirates
United States of America

Observers
Confederation of European Yeast Producers (COFALEC)
Federation of European Specialty Food Ingredients Industries (EU Specialty Food Ingredients)
Food Industry Asia (FIA)
International Organisation of Vine and Wine (OIV)