



Food and Agriculture
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Organization

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

**STANDARD FOR
BAKER'S YEAST**
CXS 370-2026



ADOPTED 2026

CXS 370-2026

History of the standard

Adopted in 2026.

1 Scope

This standard applies to baker's yeast, as defined in Section 2: "Description", used as a food ingredient in the production of baked foods.

2 Description

2.1 Product definition

Baker's yeast refers to a type of unicellular fungus belonging to the species *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 flavours. It is not intended to be consumed directly as a ready-to-eat product.

- a) Fresh yeast is a type of baker's yeast with high moisture content, which is obtained by separation and other processes such as compression.
- b) 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 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 shall have a characteristic colour and smell typical of the product, 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 creamlike texture.

2.2.2 Dry yeast

Dry yeast shall have a characteristic colour and smell typical of the product, and may be in three major forms:

- 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) 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 millimetres.
- c) Semi-dry yeast which is stored in a 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.

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: “Description”.

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

- a) Fresh yeast: Emulsifiers used in accordance with Table 1 and Table 2 of the *General standard for food additives* (CXS 192-1995)¹ in food category 12.8 (yeast and like products) and acidity regulators, emulsifiers, humectants, stabilizers and thickeners listed in Table 3 of the *General standard for food additives* (CXS 192-1995) are acceptable for use in fresh yeast conforming to this standard.
- b) Dry yeast: Antioxidants and emulsifiers used in accordance with Table 1 and Table 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 gases, 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.
- c) Processing aids used in products covered by this standard shall comply with the *Guidelines on substances used as processing aids* (CXG 75-2010).²

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).³

6 Hygiene

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),⁴ and other relevant Codex texts such as codes of hygienic practice and codes of practice.

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).⁵

7 Labelling

In addition to the provisions of the *General standard for the labelling of pre-packaged foods* (CXS 1-1985),⁶ 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: “Types”.

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).⁷

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 odourless.

Fresh yeast shall be stored under refrigerated conditions.

9 Methods of analysis and sampling

For checking compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)⁸ relevant to the provisions in this standard shall be used.

REFERENCED TEXTS

- 1 *General standard for food additives* (CXS 192-1995).
- 2 *Guidelines on substances used as processing aids* (CXG 75-2010).
- 3 *General standard for contaminants and toxins in food and feed* (CXS 193-1995).
- 4 *General principles of food hygiene* (CXC 1-1969).
- 5 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 6 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 7 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).
- 8 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

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