



JOINT FAO/WHO FOOD STANDARDS PROGRAMME

CODEX COMMITTEE ON FOOD ADDITIVES

Fifty-sixth 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 II**) and the revisions to the GSFA (**Appendix III**) should do so as instructed in CL 2026/21-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 Session of the 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.
4. At CCFA55⁵, China, as the EWG Chair, on behalf of the co-Chairs France and Türkiye, presented the proposed draft Standard for Baker's Yeast (Step 4). Following discussions on key technical issues - including scope, product definition, essential composition, food additives and other sections, CCFA55 noted several matters required further clarification. It was agreed to return the proposed draft standard to Step 2 for redrafting taking into account the discussions at the session as well as written comments received, and prepare a suitable proposal on the amendments to the GSFA, if necessary, for consideration at CCFA56.

TERMS OF REFERENCE

5. CCFA55 agreed to establish an EWG chaired by China and co-chaired by France and Türkiye, working in English, to prepare a proposed draft standard for baker's yeast for circulation for comments at Step 3 and consideration at its next session.

¹ REP21/CAC paragraphs 151-153

² REP23/FA paragraphs 191-195

³ REP24/FA paragraphs 153-164

⁴ REP24/CAC Rev.1, Annex I

⁵ REP25/FA paragraphs 134-155

PARTICIPATION AND METHODOLOGY

6. In April 2025, 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 25 Members and 1 Observer. The complete list of participants is provided in [here](#).

7. Two rounds of comments were conducted within the EWG. The first draft was circulated in June 2025 with comments due before July 2025. Comments were received in response to this first round of comments from 7 Members (Brazil, Canada, China, El Salvador, European Union, Japan, Poland) and 1 Observer (COFALEC). The Chair and co-Chairs reviewed the comments, revised the draft standard and recirculated it in September 2025 with comments due before October 2025. Comments were received in response to this second round from 4 Members (Canada, Belgium, Japan, Türkiye) and 1 Observer (COFALEC).

8. 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.

9. A full summary and analysis of comments received is presented in Appendix I and the proposed draft standard for baker's yeast is presented in Appendix II.

SUMMARY OF DISCUSSION

10. The EWG discussed the various aspects of the proposed draft standard for baker's yeast and there was general agreement on most provisions.

Section 4

11. EWG participants also discussed section 4 on food additives. The EWG have discussed this matter, collected information on the usage level, rationale for use and technological justification of food additives in fresh and dried baker's yeast, and after two rounds of comments and EWG discussion, the provisions on food additives are currently drafted in general terms, mainly because we consider that the additives listed in Table 3 of the GSFA should not be individually included in this standard; however, to ensure transparency, we propose to list the functional classes of additives commonly used in practice, and the use of additives in bakers' yeast production is already strictly regulated by relevant international regulations, which ensure that any additives used are safe and suitable for their intended purpose.

12. Proposed revisions to the GSFA have been presented in Appendix III.

CONCLUSION

13. The EWG has completed the task of preparing a proposed draft standard for baker's yeast in line with its terms of reference. The proposed draft standard is hereby attached as Appendix II for consideration by CCFA56.

RECOMMENDATION

14. CCFA56 is invited to consider the:

- (i) draft standard for baker's yeast attached as Appendix II, with a view to progressing it through the Codex step procedure; and
- (ii) proposed revisions to the GSFA (Appendix III).

Appendix I: Summary of EWG discussions

Appendix II: Draft standard for baker's yeast

Appendix III: Proposed revisions to the GSFA

SUMMARY OF EWG DISCUSSIONS

First Round of Comments: Key Points

The Chair and co-Chairs provided the first Proposed Draft Standard for Baker's Yeast to EWG members in June 2025.

This proposed draft Standard reflected the discussion by members at CCFA55 in CX/FA 25/55/11 and the Report of CCFA55 (REP25/FA). The EWG sought clarification from members on two key issues: the technological justification for the use of food additives, particularly in fresh yeast and for functional classes beyond antioxidants and emulsifiers; and whether and how genetically modified yeast strains should be addressed within the scope and denomination provisions of the standard.

Feedback on the First Round of Comments and Revisions to the Draft Standard

Several comments were received on the draft standard. The responses were used to update the proposed draft standard.

Section 1 and 2 — Scope and Description

Most comments on the scope, product definition, and classification were addressed, with key revisions including the clarification that baker's yeast is not a ready-to-eat product, the colour change from "yellowish brown" to "ivory", alignment of Sections 1–3 with the Codex Procedural Manual, and the retained definition of *Saccharomyces cerevisiae* in line with CCFA55 consensus. Structural and editorial improvements were adopted, such as reorganising content between Sections 2.1 and 2.2, correcting blank lines and numbering, removing storage and application descriptions for semi-dry yeast, and partially revising the friability description in 2.2.1(a) by deleting "plasticity". However, several proposals were not adopted, including expanding the yeast species range, deleting the definitions of fresh and dry yeast, including genetically modified yeast under the denomination, removing the phrase "According to product appearance", using moisture content as the sole classification criterion, adding "compressed yeast" in 2.2.1(b), and establishing an independent category for semi-dry yeast—due to redundancy, format consistency, and product/process similarity to dry yeast.

Section 3 — Quality factors

One comment proposed establishing a moisture limit of 60–75% for granulated yeast and omitting nitrogen parameters; this was adopted in line with the consensus reached at CCFA55. Another suggestion to merge block yeast, compressed yeast, granulated yeast, and crumble yeast into a single row in Table 1 was adopted, given their similar moisture content and product form. A further comment to align the yeast types listed in Table 1 with the classification in Section 2.2 was also adopted to improve consistency and usability. Pending items relate to comments on Section 3.1(b) concerning the description of optional ingredients in baker's yeast; these remain under discussion in the EWG, pending further input from producers and users, and will be finalised in the second round of comments to ensure clarity and alignment with the Procedural Manual.

Section 4 — Food additives

With regard to Section 4 (Food Additives), all comments remain under discussion in the EWG and will be finalised in the second round of comments, pending further input from producers and users. Key pending issues include: whether to exclude INS 521 (not listed in the GSFA) while retaining INS 491–495 (which have GSFA provisions); the need to revise the format of the additive provisions to align with the Codex Procedural Manual; requests for additional information to justify the technological need for additives, particularly in fresh yeast and for additive classes beyond antioxidants and emulsifiers; and whether to establish a separate section for processing aids with a list of permitted functions and substances (as in the *General standard for fruit juices and nectars* (CXS 247-2005)) or to maintain a general reference to *Guidelines on substances used as processing aids* (CXG 75-2010). It was also noted that baker's yeast is not a ready-to-eat food and that the standard should focus on the yeast itself, not on custom blends containing other ingredients. These matters require further clarification to ensure consistency with GSFA principles and Codex formatting requirements.

Section 7 — Labelling

With regard to Section 7 (Labelling), the comment concerning the product name was not adopted. The proposal to require the name "baker's yeast" or the corresponding name from Section 2.2, with other names such as "yeast" permitted only in accordance with national law and custom, was considered unnecessary. The current provision was retained as it is sufficient to ensure clear product identification and consumer information, and to avoid potential conflicts with future standards for other yeast products.

Other issue

With regard to GMO-related comments, a proposal to amend the denomination of *Saccharomyces cerevisiae* to include genetically modified strains—thereby allowing donor and recipient designations—was not adopted, as genetically modified foods are subject to separate national management procedures and need not be addressed in Codex commodity standards. In contrast, comments recommending that the standard should not include any reference to GMO or non-GM status, and should instead follow existing Codex guidelines on biotechnology, were adopted. This approach ensures consistency with other Codex commodity standards, avoids creating unnecessary trade barriers

Second Round of Comments: Key Points

The Chair and co-Chairs issued a second version of the proposed draft standard for baker's yeast to EWG members in January 2025. A summary of feedback received during the first round of comments was also shared at this time.

This consultation included specific questions on providing technological justification on the use of food additives in baker's yeast in relation to section 4.1 of the proposed draft standard and technological justification on the use of food processing aids in baker's yeast in relation to section 4.2 of the proposed draft standard. Members were also invited to provide any other comments on the proposed draft standard for baker's yeast.

Feedback on the Second Round of Comments and Revisions to the Draft Standard

Several comments were received on the discussion questions, as well as a few other comments on the text.

A comment expressing concern that the draft had expanded beyond the original project document approved by CAC47—by including provisions for other ingredients, processing aids, and custom blends—was adopted following clarification. The original intent was not to broaden the scope to cover custom blends, but to reflect existing market realities where certain consumer-facing baker's yeast products contain additional ingredients. The standard will remain focused on baker's yeast itself, and no further expansion beyond the approved scope is intended.

Section 2 — Description

One comment requested more detailed information on the production process. However, other EWG members unanimously agreed that the current description in Section 2.1 sufficiently covers the key processing steps and adequately defines and differentiates the respective product types. Another comment proposing to restructure the definitions of fresh and dry yeast by moving them from Section 2.1 to Section 2.2 was not adopted, as the two subsections serve different purposes—Section 2.1 provides an overview of the general production process, while Section 2.2 offers detailed product descriptions. A further comment proposing a more comprehensive and precise definition of semi-dry yeast, including details on particle form, size, storage state, and usage method, was adopted and incorporated to align with the descriptions of other product types.

Section 3 — Quality factors

Key revisions include the deletion or clarification of subsection 3.1(b) to remove ambiguity: the term “other ingredients” was confirmed to refer to food components such as vegetable oils and enzymes—not food additives—and the reference to the reverse carry-over principle for additives was deleted, as it is already covered by the *General standard for food additives* (GSFA, CXS 192-1995) and is not within the scope of essential composition. Additionally, it was clarified that pH requirements apply only to liquid yeast or cream yeast; other product types do not have pH specifications.

Section 4 — Food additives

Following two rounds of comments, the EWG has obtained information regarding the categories of food additives used in baker's yeast, specific INS numbers and names listed in GSFA Table 3, as well as additional details on usage levels and applications. This information has been openly shared and discussed within the EWG working group. Regarding the tabular format for Section 4, based on stakeholder feedback, the final presentation in the standard will be a textual description, consistent with other commodity standards. Discussions also covered food processing aids, with their presentation format aligned with other commodity standards.

Section 7 — Labelling

A comment recommending that “baker's yeast” be the mandatory name and “yeast” be permitted only as an optional designation, in order to avoid potential conflicts with future standards for other types of yeast (e.g., brewer's yeast) and to align with the classification approach in CXS 1-1985. The comment was considered and subsequently adopted. The provision was revised to allow the use of “yeast” in accordance with national law and custom, provided it does not mislead consumers, while ensuring that the name of the product is clearly defined.

DRAFT STANDARD FOR BAKER'S YEAST**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 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 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 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 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 particle or granule, with a smell typical for yeast. Dry yeast may be classified into three 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 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 is a form of baker's yeast 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 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 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 conforming to this standard.

4.2 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 SAMPLING⁶

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

⁶ 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”.

Appendix III**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 conforming to the standard.
Codex standard	Baker's yeast (CXS XXX-202X)