



**World Food Programme**

**Programme Alimentaire Mondial**

**Programa Mundial de Alimentos**

**برنامج الأغذية العالمي**

Date: 16/05/2016

Subject:

## The Syrian Specification & Markings Requirements for Dry Yeast

Reference: SNS 143:1999

### Requirements:

<b>Physical requirements</b>		
Appearance and Colour		Separated granules of light brown colour
Taste/Smell (Free of off taste or smell)		Comply
<b>Biological requirements</b>		
The expiry date should not be less than one year		Comply
The fermentation power at the end of the year, after conserving in a temperature of 5-10°C		Minimum 1800 cm <sup>3</sup> of CO <sub>2</sub> per 3 hrs.
Foreign cells	Max	3%
Dead Cells or Cells that are able to resuscitate should be min 10 x 10 <sup>9</sup> cfu per gram of dry matter	Max	3% Comply
Salmonella (per 25g)	Max	5/0/free
Coliform	Max	5/2/100/1000
<b>Chemical requirements</b>		
Moisture	Max	8%
Ash	Max	8.5%
Protein (based on dry matter)		40-46%
P2O5 (based on dry matter)		1.8-3.2 %

**Markings:**

<b>Product Name</b>	<b>Net weight in Kg</b>
<b>Product Type</b>	<b>Storage and Transportation conditions</b>
<b>Producer Name (Trade Mark if Any)</b>	<b>WFP Logo</b>
<b>Producer Address (City &amp; Country)</b>	<b>Statement of (Not For Sale)</b>
<b>Country of origin</b>	<b>Markings should be written in Arabic and English</b>
<b>Production date (Day/Month/Year) Expiry Date (Day/Month/Year)</b>	