

SRI LANKA STANDARD 1188 : 1999

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**SPECIFICATION FOR
BAKER'S YEAST**

SRI LANKA STANDARDS INSTITUTION

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BAKER'S YEAST**

SLS 1188 : 1999

Gr. 8

**SRI LANKA STANDARD INSTITUTION
17, Victoria Place,
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FOREWORD

This standard was approved by the Sectoral Committee on Agriculture and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1999-01-14.

Baker's yeast is used for the leavening of baked goods. It consists of *Saccharomyces cerevisiae* and related species. In the trade, it is available either in the compressed form or in the dried form.

During the formulation of this specification due consideration has been given to the relevant provisions made under the Sri Lanka Food Act No. 26 of 1980. Specific requirements given in this specification wherever applicable, are in accordance with the relevant regulations. However, general provisions made under the Sri Lanka Food Act, have not been included in this specification and therefore, the attention of the user of this specification is drawn to these general provisions.

Guidelines for the determination of a compliance of a lot with the requirements of this standard based on statistical sampling and inspection are given in Appendix A.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or an analysis, shall be rounded off in accordance with **CS 102**. The number of significant figures to be retained in the rounded off value shall be same as that of the specified value in this standard.

In the preparation of this specification, the assistance derived from the following publication is gratefully acknowledged :

IS 1320 : 1988 Indian standard specification for baker's yeast

1 SCOPE

This specification prescribes the requirements and the methods of test for baker's yeast.

2 REFERENCES

- CS 102 Presentation of numerical values.
- SLS 143 Code of practice for general principles of food hygiene
- SLS 428 Random sampling methods.
- SLS 467 Code of practice for labelling of prepackaged foods.
- SLS 516 Microbiological test methods