



NATURLAND STANDARDS

PROCESSING

Supplement for yeast, yeast products as well as
leaven and natural fermentation starter

Version 05/2022

XI. Processing standards for the production of yeast, yeast products as well as leaven and natural fermentation starter

The processing standards for yeast, yeast products, leaven and natural fermentation starter are supplementary to the Naturland standards "Processing - General Section", including the appendices.

These are likewise binding on all processing standards for specific groups of products and consequently must be observed in processing yeast, yeast products, leaven and natural fermentation starter.

1. Area of application

The area of application of these standards covers yeast (e.g. baker's yeast, brewer's yeast, active dry yeast) and yeast products (e.g. yeast extract and yeast autolysis) as well as leaven and natural fermentation starter.

2. Ingredients of agricultural and non-agricultural origin

All ingredients of agricultural origin that are selected following the list of priorities, Naturland standard (see Part C. VI. 4.1) are permitted.

Besides this, the following regulations apply:

2.1 Flavouring

The use of flavouring is prohibited.

2.2 Water and salt

- water of drinking water quality
- table salt, iodised table salt (calcium carbonate (E 170)) is permitted as anti-caking agent)

2.3 Cultures of micro-organisms

Cultures of micro-organisms and autolysis, cultivated on organic substrata, if available. The proportion of conventional yeast in the final product must not exceed 5%.

2.4 Enzymes

Permission may be granted upon application to use enzymes to break down organic carbon and nitrogen sources.

2.5 Food additives

- native, unmodified lecithin (E 322) from organic production as emulsifier for active dry yeast

2.6 Mineral nutrients, trace elements and vitamins

The use of mineral nutrients, trace elements and vitamins is prohibited.

2.7 Permissible processing additives

- filtration aids of organic production (e.g. potato starch)
- stationary textile filters
- anti-foaming agent of organic production (e.g. potato starch)
- citric acid (E 330) for the regulation of the pH-value
- sodium carbonate (Na_2CO_3 – soda) (E 500) for the regulation of the pH value

3. Permissible processing methods

- fermentation
- skimming only mechanically or with permitted processing aids
- filtration using filtration aids of organic production (e.g. potato starch)
- thermolysis, plasmolysis, autolysis (for production of yeast extract)
- drying for oat flakes and active dry yeast

4. Prohibited processing methods

The production of yeast using inorganic sources of nitrogen e.g. ammonium carbonate is prohibited.

Part D.; XI. Processing standards for the production of yeast, yeast products as well as leaven and natural fermentation starter

5. Labelling

The use of iodised table salt has to be labelled clearly.

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