

## 21.02

### 21.02 - Yeasts (active or inactive); other single-cell micro-organisms, dead (but not including vaccines of heading 30.02); prepared baking powders.

2102.10 - Active yeasts

2102.20 - Inactive yeasts; other single-cell micro-organisms, dead

2102.30 - Prepared baking powders

#### (A) YEASTS

The yeasts of this heading may be in the active or inactive state.

**Active yeasts** generally provoke fermentation. They consist essentially of certain micro-organisms (almost exclusively of the genus *Saccharomyces*), which multiply during alcoholic fermentation. Yeasts may also be produced by partial or total prevention of fermentation, according to the aeration process.

The active yeasts include :

- (1) **Brewery yeast.** This forms in beer fermentation vats. It is presented as a yellowish-brown paste or solid generally with the bitter flavour of hops and the odour of beer.
- (2) **Distillery yeast.** This is produced during the fermentation, of, e.g., grain, potatoes or fruit, in distilleries. It is a firm cream-coloured paste varying in odour according to the product used in the distillation.
- (3) **Bakers' yeast,** produced by the propagation under special conditions of specially cultured strains of yeast in a carbohydrate medium such as molasses. It is generally marketed in the form of pressed yellowish-grey cakes (pressed yeast) which sometimes have an alcoholic odour. It is, however, also marketed in the dried form (usually in grains) or as liquid yeast.
- (4) **Culture yeast,** a pure strain of yeast prepared under laboratory conditions. It may be suspended in distilled water or in gelatin or agar-agar. It is usually marketed in measured quantities put up in sealed containers to protect it from contamination.
- (5) **Seed yeast,** produced from culture yeast by successive fermentation processes, is used to "seed" commercial yeast. It is usually marketed in the form of a moist pressed and plastic mass or in the form of a liquid suspension.

**Inactive yeasts,** obtained by drying, are generally brewery, distillery or bakers' yeasts which have become insufficiently active for further use in those industries. They are used for human consumption (source of vitamin B) or for feeding animals. It should, however, be noted that, owing to their growing importance, these dried yeasts are to an increasing extent being produced directly from specially prepared active yeasts.

The heading also covers other types of dried yeasts (e.g., *Candida lipolytica* or *tropicalis*, *Candida maltosa*) developed from the yeasts not belonging to *Saccharomyces*. They are obtained by drying the yeasts which have been cultivated on substrates containing hydrocarbons (such as gas-oils or n-paraffins) or carbohydrates. These dried yeasts are particularly rich in protein and are used in animal feeding. They are commonly known as **petroproteins** or **yeast bioproteins**.

#### (B) OTHER SINGLE-CELL MICRO-ORGANISMS, DEAD

This category covers single-cell micro-organisms such as bacteria and unicellular algae, which are **not** alive. *Inter alia*, covered here are those which have been obtained by cultivation on substrates containing hydrocarbons or carbon dioxide. These products are particularly rich in protein and are generally used in animal feeding.

Certain products of this group may be put up as food supplements for human consumption or animal feeding (e.g., in powder or tablet form) and may contain small quantities of excipients, e.g., stabilising agents and anti-oxidants. Such products remain classified here **provided** that the addition of such ingredients does not alter their character as micro-organisms.

#### (C) PREPARED BAKING POWDERS

The “prepared baking powders” classified in this heading consist of mixtures of chemical products (e.g., sodium bicarbonate, tartaric acid, ammonium carbonate, phosphates), with or without added starch. Under suitable conditions they evolve carbon dioxide and are therefore used in baking for leavening dough. They are usually sold in retail packings (sachets, tins, etc.) under various names (baking powder, Alsatian leaven, etc.).

The heading **excludes**, *inter alia* :

- (a) Self-raising cereal flour, e.g., flour to which baking powder has been added (**heading 11.01** or **11.02**).
- (b) Autolysed yeast (**heading 21.06**).
- (c) Cultures of micro-organisms (other than yeasts) and vaccines (**heading 30.02**).
- (d) Medicaments of **heading 30.03** or **30.04**.
- (e) Enzymes (amylases, pepsin, rennet, etc.) (**heading 35.07**).