



BAKELS INSTANT DRIED YEAST

OVERVIEW

Bakels Instant Dry Yeast is a baker's yeast and recommended for sugar levels from 0% to 8% on flour weight. It is best for short-time fermentation processes. Creamy to Light Yellow-coloured, free-flowing cylindrical particles no larger than 5mm in length.

Odour is clean and typical of dried baker's yeast.

INTENDED USE/ABUSE:

- Use as an instant natural yeast source in all yeast-raised bakery and confectionery goods.
- Intended for all types of consumers.
- Damaged packaging can result in product contamination. Prevent exposure to air or strong vapour to maintain organoleptic and sensory properties of the product.

USAGE

At the level of fresh compressed baker's yeast. The recommend dosage is from 0.8%.

INGREDIENTS

Natural Yeast (Saccharomyces cerevisiae), Emulsifier (E491), Vegetable Oil (Soya) and Ascorbic Acid (E300)

PACKAGING

CodeSizeTypePalletisation2930010 KG20 x 500gram vacuum packed blocks



NUTRITIONAL INFORMATION

Туре	Value
Energy (kj)	1,482.00
Energy (Kcal)	354.00
Protein (g)	48.00
Fat (g)	1.00
Carbohydrates (g)	37.00

ADDITIONAL INFORMATION

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers all recommendations are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has the authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the fore mentioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.









Cool and dry conditions

270 days

Powder

Soya



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