

INSTANT DRY YEAST FOR BAKING

Fermipan 11 g

DEFINITION AND DESCRIPTION

Definition	:	Instant dry baker's yeast, directly adding into the mixer, suitable for dough with little or no sugar (From 5% sugar and above, based on flour weight)
Color	:	Beige creamy
Aspect	:	Vermicelli form
Odor	:	Characteristic of the baker's yeast
Advantages	:	Long shelf life, easy storage, stability and reliability

ANALYTICAL CHARACTERISTICS

Composition	Yeast : <i>Saccharomyces cerevisiae</i> > 98.5 % Emulsifier : sorbitan monostearate (E 491) < 1,5 %												
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(*) Carbohydrates means any carbohydrate which is metabolised by humans

PACKING

Our package materials are in accordance with the current Food Contact materials and articles EU regulation.

- Sachets of 11 g in a protective atmosphere

LEVEL OF USE

It may be mixed directly with the flour or directly added to the dough during mixing. The right dosage depends among others on application, recipe, type of process and process circumstances.

STORAGE

It preserves all its properties when stored in a cool and dry place (< 25°C) in its original packing until expiration date. Shelf life is 2 years from the production date.