

RED STAR® Yeast Food No Bromate



Yeast Food No Bromate

DESCRIPTION

A mineral yeast food, dough improver and water conditioner without potassium bromate.

ADVANTAGES

It is used in yeast leavened products to stimulate yeast growth and gas production to improve gas retention in the dough and condition water to supply uniform hardness.

DIRECTIONS

Average percentage used is between 0.375% to 0.75% or 6 to 12 ounces per 100 pounds of flour. Usage amounts vary, depending on flour and shop conditions. A 9 oz. level provides about 34 ppm of azodicarbonamide.

RECOMMENDED USAGE

Red Star® Yeast Food No Bromate is recommended for various baked goods including:

- Bread
- Rolls
- Buns
- Any yeast raised product

APPROVALS

Parve – Orthodox Union

PACKAGING

50 lb multiwall bags
40 bags a pallet
8 layers with 5 bags per layer
Product Code 26200

Julian date coded

STORAGE

Store in a cool, dry area. Unopened product will keep for 24 months from code date.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of bakers' yeast in the baking industry and backs it with an experienced technical staff.

Our bakers hotline (414) 615-4094 is available for your questions.

For additional information, to request samples or to place an order, contact:

Lesaffre Yeast Corporation
7475 West Main Street
Milwaukee, WI 53214

Phone (877) 677-7000
Fax (414) 615-4003

VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com