

# RED STAR® Double Strength Yeast Food No Bromate



## Double Strength 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 0.1875% to 0.375% or 3 to 6 ounces per 100 pounds of flour. Usage amounts vary, depending on flour and shop conditions.

### RECOMMENDED USAGE

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

- Bread
- Rolls
- Buns
- Any yeast raised product

### APPROVALS

Certified Kosher

### PACKAGING

50 lb multiwall bags  
40 bags a pallet  
8 layers with 5 bags per layer  
Product Code 28200

Julian date code

### STORAGE

Store in a cool (< 75° F) 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

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[www.lesaffreyeastcorp.com](http://www.lesaffreyeastcorp.com)