

Active Dry Yeast



DESCRIPTION

Red Star® Active Dry Yeast is a special culture of *Saccharomyces cerevisiae*. The moisture is removed in such a way that cell viability and leavening power are retained. This results in a granular form of yeast designed to be rehydrated before use.

ADVANTAGES

1. Optimum yeast performance and product quality.
2. Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened.
3. Unopened, Red Star® Active Dry Yeast packages need no refrigeration.
4. Consistent activity.

RECOMMENDED USAGE

Red Star® Active Dry Yeast can be used in all yeast-leavened goods with either straight or sponge doughs. It is normally applied in a ratio of 40% to 50% of compressed yeast weight requirements, depending on the sugar content and type of dough. Active dry yeast should be rehydrated with a minimum of 3.5 to 4.0 times its weight in water at 38-43°C. (100-110°F).

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

APPROVALS

Red Star® Active Dry Yeast is certified Kosher Parve.

PACKAGING

Red Star® Active Dry Yeast is available in a variety of package sizes to fit your baking needs:

- 1 - 50 lb. vacuum-packed foil Code 15800
- 20 - 1 lb. vacuum-packed foil Code 15903
- 12 - 2 lb. vacuum-packed foil Code 15700

STORAGE

- Shelf life of unopened product stored at room temperature is 18 months for 50 lb packages and 24 months for 1 lb. and 2 lb. packages
- Refrigeration is not required for unopened packages.
- Once opened, keep package tightly closed and store under refrigeration at 45°F.
- Allow product to temper to room temperature prior to rehydration and use.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of bakers dry yeast in the baking industry and backs it with an experienced technical staff. Our Bakers Hotline is available for your questions: (414) 615-4094.

Red Star® is a registered trademark of Lesaffre Yeast Corporation. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.