

# Natural Active Dry Yeast



## DESCRIPTION

Red Star® Natural Active Dry Yeast is a strain of *Saccharomyces cerevisiae*. Once the propagation of the yeast is complete, the product is washed three times with potable water to remove any remnants of the growth media. The strain of yeast used has been obtained from nature, and has not been genetically modified. The moisture is removed in such a way that cell viability and leavening power are retained. This results in a granular form of yeast. This “Natural” product is unique in that no processing aids or preservatives are used at the time of drying.

## ADVANTAGES

1. Optimum yeast performance and product quality.
2. Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened.
3. 50 lb. packages are convenient for large mixers.
4. Unopened, Red Star® Natural Active Dry Yeast packages need no refrigeration.
5. Consistent activity.

## RECOMMENDED USAGE

Red Star® Natural Active Dry Yeast can be used in all yeast-leavened goods with either straight

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

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or sponge doughs. 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).

Red Star® Natural Active Dry Yeast is acceptable for use in organic certified products. Red Star® Natural Active Dry Yeast:

- is not a genetically modified organism, contains no GMO enzymes,
- has not been solvent-extracted, synthetically preserved or irradiated, and
- does not contain artificial flavors or colors.

This product complies with NOP regulation 205.605(a)(20) and with 7 CFR 205.301(c).

## APPROVALS

Red Star® Natural Active Dry Yeast is Kosher certified.

## PACKAGING

- 50 lb. vacuum foil Product Code 15850

## STORAGE

- Shelf life of unopened product is 18 months at room temperature.
- Refrigeration is not required, but best stored under refrigeration at 45°F.
- Allow product to temper to room temperature prior to rehydration and use.
- Once opened, keep package tightly closed to hold moisture pickup to a minimum and store in a refrigerator.

## 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.