

BLOCK YEAST



DESCRIPTION

RED STAR® compressed block yeast is a leavening agent composed of living yeast cells derived from a pure culture of *Saccharomyces cerevisiae* grown under carefully controlled conditions to ensure optimum consistency, stability and activity in baking processes.

ADVANTAGES

1. Consistent yeast performance and product quality.
2. Convenient, easy to scale.
3. Compatible with all fermentation processes.

RECOMMENDED USAGE

RED STAR® Block Yeast is shipped direct in refrigerated trucks for use as a leavening agent in fresh, frozen and par-baked products.

KOSHER

RED STAR® compressed yeast blocks are certified Kosher Parve.

PACKAGING

- 40 - 1 lb. individually wrapped blocks.
Product Code 05040
- 20 - 1 lb. individually wrapped blocks.
Product Code 05020
- 10 - 5 lb. packages. Product Code 05200
(each package is split into 5 blocks)
- Julian date coded

STORAGE

- Shelf life if kept below 45°F. for optimum performance:
21 days for **5 lb. blocks**
28 days for **1 lb. blocks**
- Yeast temperature should be maintained at 45°F. or below at all times.
- Optimum cooler temperature is 36° to 40°F. with good air circulation.
- Once opened, store in a cooler.
- Rotate inventory.
- Do not freeze.

TECHNICAL SUPPORT

RED STAR® gives you the broadest line of bakers' yeast in the baking industry and backs it with an experienced technical staff. Our bakers hotline is available for your questions: (414) 615-4094.

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

Red Star Yeast Company LLC
7475 West Main Street
Milwaukee, WI 53214

(877) 677-7000

FAX (414) 615-4003

VISIT OUR NEW WEBSITE

www.redstaryeast.net

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.

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A TRADITION OF INNOVATION **CONTINUES**