

COOL SMARTYEAST®

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DESCRIPTION

Cool SmartYeast® performs remarkably well in almost all forms of frozen dough. Cool SmartYeast® is a specialty yeast grown using a process that allows it to remain active during frozen storage. The yeast is a strong fermenter in dough systems containing 0-20% sugar.

ADVANTAGES

1. Stress resistance drastically reduces the amount of yeast required in a formulation, lowering the cost of yeast.
2. Shorter proof times.
3. Extended shelf life of the frozen dough due to the abundance of living yeast cells present at the time of thawing.

RECOMMENDED USAGE

Cool SmartYeast® is recommended for fermenting almost all frozen dough.

KOSHER

Cool SmartYeast® is certified Kosher Parve.

PACKAGING

- Liquid cream
Product Code 84118
- 50 lb bags of crumbled yeast
Product Code 05518
- Julian Date Coded

STORAGE

- Shelf life is 21 days if kept below 45°F. for optimum performance.
- 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 and keep bags airtight.
- 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

Cool SmartYeast® 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**