

CREAM YEAST



DESCRIPTION

RED STAR® Cream 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. Optimum yeast performance and product quality.
2. Increases ability to precisely monitor yeast usage.
3. Provides consistent activity.
4. A cream yeast system is an integral component in an automated baking system.
 - Eliminates inventory rotation, storage and handling issues associated with packaged yeast.
 - Reduces labor for ingredient handling.
 - Eliminates disposal of yeast packaging materials.

RECOMMENDED USAGE

RED STAR® Cream Yeast is shipped directly in insulated tanker trucks to large bakery facilities with cream yeast systems to produce all types of fresh, frozen and par-baked products.

KOSHER

RED STAR® Cream Yeast is certified Kosher Parve.

PACKAGING

Bulk container – 48,000 to 50,000 lb.
Product Code 84100

STORAGE

- Stainless steel refrigerated tanks.
- Shelf life is 21 days if kept below 45°F., for optimum performance. Yeast should not be frozen.

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**