

# CRUMBLLED YEAST



## DESCRIPTION

RED STAR® Crumbled 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. Easy to scale.
3. 50 lb. bags are convenient for large mixers.
4. Consistent activity.
5. Compatible with all fermentation processes.

## RECOMMENDED USAGE

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

## KOSHER

RED STAR® Crumbled Yeast is certified Kosher Parve.

## PACKAGING

- 50 lb. poly bag
- Palletized: 40 bags per pallet
- Net weight: 2,000 lbs.
- Julian date coded
- Product Code 05500

## 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.

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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](http://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**