

RED STAR® Yeastade No Bromate



Yeastade – No Bromate

DESCRIPTION

A mineral yeast food, dough improver and water conditioner without potassium bromate.

ADVANTAGES

It is used in yeast leavening products to stimulate yeast growth and gas production to improve gas retention in the dough and condition water to supply uniform hardness.

DIRECTIONS

Average percentage used is between 0.5% to 0.75% or 8 to 12 ounces per 100 pounds of flour. A 10 oz. level of Red Star® Yeastade-No Bromate provides about 38 ppm of azodicarbonamide.

RECOMMENDED USAGE

Red Star® Yeastade No Bromate is recommended for various baked goods including:

- Bread
- Rolls
- Buns
- Any yeast raised product

APPROVALS

Certified Kosher – Organized Kashrus Labs

PACKAGING

50 lb multiwall bags
40 bags to a pallet
8 layers with 5 bags per layer
Product Code 29100

Julian date code

STORAGE

Store in a cool (< 75° F) dry area. Unopened product will keep for 24 months from code date.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of bakers' yeast in the baking industry and backs it with an experienced technical staff.

Our bakers hotline (414) 615-4094 is available for your questions.

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

Lesaffre Yeast Corporation
7475 West Main Street
Milwaukee, WI 53214

Phone (877) 677-7000
Fax (414) 615-4003

VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com