

ACTIVE DRY YEAST

15700 • 15800 • 15903



DESCRIPTION

Red Star® Active Dry Yeast is a special culture of *Saccharomyces cerevisiae*. The moisture is removed in such a way that cell viability and leavening power are retained. This results in a granular form of yeast designed to be rehydrated before use.

ADVANTAGES

- Optimum yeast performance and product quality
- Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened
- Unopened, Red Star Active Dry Yeast packages need no refrigeration
- Consistent activity

RECOMMENDED USAGE

Red Star Active Dry Yeast can be used in all yeast-leavened goods with either straight or sponge doughs. It is normally applied in a ratio of 40 - 50% of compressed yeast weight requirements, depending on the sugar content and type of dough. Active dry yeast should be rehydrated with a minimum of 3.5 - 4 times its weight in water at 100° - 110°F (38° - 43°C).

CERTIFICATIONS

- Non-GMO by Bio-Checked™
- Kosher Parve
- Halal

PACKAGING

Red Star Active Dry Yeast is available in a variety of package sizes to fit your baking needs:

Product code 15903:

- 20 - 1 lb vacuum-packed foil
- 105 cases/pallet

Product code 15700:

- 12 - 2 lb vacuum-packed foil
- 80 cases/pallet

Product code 15800:

- 1 - 50 lb vacuum-packed foil
- 45 cases/pallet

STORAGE

- Shelf life of unopened product stored in cool dry conditions is 2 years from production date
- Refrigeration is not required for unopened packages
- Once opened, keep package tightly closed and store under refrigeration at 45°F (7°C)
- Allow product to temper to room temperature prior to rehydration and use after refrigeration

TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

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

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