

# ALL NATURAL ACTIVE DRY YEAST

15850



## DESCRIPTION

Red Star® All Natural Active Dry Yeast is a strain of *Saccharomyces cerevisiae*. Once the propagation of the yeast is complete, the product is washed 3 times with potable water to remove any remnants of the growth media. The strain of yeast used has been obtained from nature, and has not been genetically modified. The moisture is removed in such a way that cell viability and leavening power are retained. This results in a granular form of yeast. This "natural" product is unique in that no processing aids or preservatives are used at the time of drying.

## ADVANTAGES

- Not a genetically modified organism, contains no GMO enzymes
- Not solvent-extracted, synthetically preserved or irradiated
- Does not contain artificial flavors or colors
- Optimum yeast performance and product quality
- Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened
- 50 lb (22 kg 680 g) packages are convenient for large mixers
- Consistent activity

## RECOMMENDED USAGE

Red Star All Natural Active Dry Yeast can be used in all yeast-leavened goods with either straight or sponge doughs. 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

Product code 15850:

- 50 lb (22 kg 680 g) vacuum foil
- 45 cases/pallet

## STORAGE

- Shelf life of unopened product stored in cool dry conditions is 18 months 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:

Red Star Yeast Company LLC  
7475 West Main Street | Milwaukee, WI 53214  
Phone (800) 770-2714