

# CREAM YEAST

84100



## 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

- Optimum yeast performance and product quality
- Increases the ability to precisely monitor yeast usage
- 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.

## CERTIFICATIONS

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

## PACKAGING

Product code 84100:

- Bulk container – 48,000 – 50,000 lb (21,772 – 22,680 kg)

## STORAGE

- Stainless steel refrigerated tanks
- Shelf life is 14 days if kept below 45°F (7°C) for optimum performance
- Do not freeze

## 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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