

# DOUBLE STRENGTH YEAST FOOD

28200

## DESCRIPTION

Red Star® Double Strength Yeast Food is a mineral yeast food, dough improver and water conditioner without potassium bromate.

## ADVANTAGES

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

## RECOMMENDED USAGE

Red Star Double Strength Yeast Food is recommended for various baked goods, including:

- Bread
- Rolls
- Buns
- Flat breads
- Any yeast raised product, but not recommended for retarded batters.

Average percentage used is between 0.1875 - 0.375% or 3 - 6 oz per 100 lb of flour. Usage amounts vary, depending on flour and shop conditions.

## CERTIFICATIONS

- Kosher Parve

## PACKAGING

Product code 28200:

- 50 lb (22 kg 680 g) multiwall paper bag with sealed moisture-proof lining
- 40 bags/pallet

## STORAGE

- Recommended shelf life of 2 years from production date when unopened, and stored in a cool, dry place. 3 months once opened when stored in an air tight container
- Do not leave opened product exposed

## 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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