

ESL BLOCK YEAST

05020 • 05040 • 05050



DESCRIPTION

Red Star® ESL Block 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

- Consistent yeast fermentation for 28 days
- Convenient, easy to scale
- Compatible with all fermentation processes
- It is especially excellent for frozen, unbaked dough products

RECOMMENDED USAGE

Red Star ESL Block Yeast is shipped direct in refrigerated trucks for use as a leavening agent in fresh, frozen and par-baked products.

CERTIFICATIONS

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

PACKAGING

Product code 05020:

- 20 - 1 lb individually wrapped blocks
- 50 cases/pallet

Product code 05040:

- 40 - 1 lb individually wrapped blocks
- 50 cases/pallet

Product code 05050:

- 10 - 5 lb packages (each package is split into 5 - 1 lb blocks)
- 40 cases/pallet

STORAGE

- Shelf life is 28 days if kept below 45°F (7°C) for optimum performance
- Yeast temperature should be maintained below 45°F (7°C) at all times
- Optimum cooler temperature is 36° - 40°F (2° - 4°C) with good air circulation
- Once opened, store in a cooler
- Rotate inventory, first in first out
- 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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