

ORGANIC BLOCK YEAST

05400

**§205.605(a)**

Yeast – When used as food or a fermentation agent in products labeled as “organic,” yeast must be organic if its end use is for human consumption; nonorganic yeast may be used when organic yeast is not commercially available. Growth on petrochemical substrate and sulfite waste liquor is prohibited. For smoked yeast, nonsynthetic smoke flavoring process must be documented.



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.

DESCRIPTION

Red Star® Organic 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.

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

ADVANTAGES

- Consistent yeast performance and product quality
- Convenient, easy to scale
- Compatible with all fermentation processes

RECOMMENDED USAGE

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

CERTIFICATIONS

- USDA Organic
- QAI Organic
- Kosher Parve
- Halal

PACKAGING

Product code 05400:

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

STORAGE

- Optimum cooler temperature is 36° - 40°F (2° - 4°C) with good air circulation
- Once opened, store in a cooler
- Rotate inventory
- Do not freeze
- Shelf life is 35 days if kept below 45°F (7°C) for optimum performance

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