

CRUMBLED YEAST

05500

**DESCRIPTION**

Red Star® Crumbled 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.

INGREDIENTS

Yeast

ADVANTAGES

- Optimum yeast performance and product quality
- Easy to scale
- 50 lb (23 kg) bags are convenient for large mixers
- Consistent activity
- Compatible with all fermentation processes

RECOMMENDED USAGE

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

CERTIFICATIONS

- BioChecked™ Non GMO Certified
- Kosher Parve
- Halal

PACKAGING

Product code 05500:

- 50 lb (23 kg) poly bag
- 40 bags/pallet

STORAGE

- Shelf life is 21 days if kept below 45°F (7°C) for optimum performance
- Yeast temperature should be maintained at 45°F (7°C) or below at all times
- Optimum cooler temperature is 36-40°F (2-4°C) with good air circulation
- Once opened, store in a cooler and keep bags airtight
- Rotate inventory
- 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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