

## COOL SMARTYEAST

84118 • 05518

**DESCRIPTION**

Cool SmartYeast® performs remarkably well in almost all forms of frozen dough. Cool SmartYeast is a specialty yeast grown using a process that allows it to remain active during frozen storage. The yeast is a strong fermenter in dough systems containing 0 - 20% sugar.

**INGREDIENTS**

Yeast

**ADVANTAGES**

- Stress resistance drastically reduces the amount of yeast required in a formulation, lowering the cost of yeast
- Shorter proof times
- Extended shelf life of the frozen dough due to the abundance of living yeast cells present at the time of thawing

**RECOMMENDED USAGE**

Cool SmartYeast is recommended for fermenting most frozen dough.

**CERTIFICATIONS**

- BioChecked™ Non GMO Certified
- Kosher Parve
- Halal

**PACKAGING**

Product code 84118:

- Liquid cream: bulk container - 48,000 lb (21,722 kg)

Product code 05518:

- 50 lb (23 kg) bags of crumbled yeast
- 40 bags/pallet

**STORAGE**

- Liquid shelf life is 14 days if kept below 45°F (7°C) for optimum performance
- Crumbled 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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