

CREAM YEAST

84100



DESCRIPTION

Red Star® Cream 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

- Optimum yeast performance and product quality
- Increases the ability to precisely monitor yeast usage
- A cream yeast system is an integral component in an automated baking system
 - Eliminates inventory rotation, storage and handling issues associated with packaged yeast
 - Reduces labor for ingredient handling
 - Eliminates disposal of yeast packaging materials

RECOMMENDED USAGE

Red Star Cream Yeast is shipped directly in insulated tanker trucks to large bakery facilities with cream yeast systems to produce all types of fresh, frozen and par-baked products.

CERTIFICATIONS

- BioChecked™ Non GMO Certified
- Kosher Parve
- Halal

PACKAGING

Product code 84100:

- Bulk container, 48,000–50,000 lb (21,772–22,680 kg)

STORAGE

- Stainless steel refrigerated tanks
- Shelf life is 14 days if kept below 45°F (7°C) for optimum performance
- 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:

Lesaffre Corporation
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