



YEAST

ORGANIC INSTANT YEAST

31195, 00390, 00380



DESCRIPTION

Red Star® Organic Instant Yeast is a baker's dry yeast (*Saccharomyces cerevisiae*) vacuum-packed in foil pouches. The product is produced using ingredients that are approved for use in USDA NOP Organic Certified (95% Organic) products. The production process and products are certified by QAI to NOP and US/ Canada Organic Equivalency

INGREDIENTS

Organic yeast, ascorbic acid

ADVANTAGES

- Leavening Agent for baked products
- Can be used in organic products

RECOMMENDED USAGE

Organic Instant Yeast is recommended for various baked goods including:

- "Organic Certified"
- English Muffins
- Bagels
- Flat Breads
- Crackers
- Hearth Breads
- Croissants
- Pan Breads
- Donuts
- Pizza Crusts

RECOMMENDED USAGE

Blend Red Star® Organic Instant Yeast with Flour for 1 minute prior to adding water

CERTIFICATIONS

- Organic by QAI
- Kosher Parve
- Halal

PACKAGING

Product code 31195:

- 22 lb 0.8 oz (10 kg) foil pack
- 99 packs/pallet

Product code 00390:

- 8 oz (226.8 g) US foil pack

Product code 00380:

- 8 oz (226.8 g) Canada foil pack

STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 2 years from date of production
- Do not leave opened bags exposed

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 et Compagnie. 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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