

ESL BLOCK YEAST FOR INDIVIDUAL SALE

05075

DESCRIPTION

Red Star® ESL Block Yeast – 1 lb. blocks are derived from a pure strain of *Saccharomyces cerevisiae*. A specific fermentation protocol is used to provide a fresh yeast with superior shelf life. The one pound block is positioned for sales to in-store, and small bakeries that receive through a distributor.

ADVANTAGES

- Consistent yeast fermentation for 42 days
- Convenient, easy to scale
- Compatible with all fermentation processes
- It is especially excellent for frozen, unbaked dough products
- Pre-printed cellophane wrapper with UPC code for individual sale.

RECOMMENDED USAGE

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

CERTIFICATIONS

- Non-GMO by Bio-Checked™
- Kosher Parve
- Halal

PACKAGING

Product code 05075:

- 1 lb block
- 20 cellophane wrapped blocks per case
- 50 cases/pallet – Must be ordered in full pallet quantities

INGREDIENTS

Yeast

STORAGE

- Shelf life is 42 days if kept unopened below 45°F (7°C) for optimum performance.
- Once opened, cellophane removed, product should be used in 8 hours.
- Optimum cooler temperature is 36-40°F (2° – 4°C) with good air flow.
- Rotate inventory: first in, first out
- Do not freeze.
- Printed with Best Before Date.

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.

0418

For additional information, to request samples or to place an order, contact:

Lesaffre Yeast Corporation
7475 West Main Street | Milwaukee, WI 53214
Phone **(800) 770-2714**