

PLATINUM YEAST

39590



DESCRIPTION

Red Star® Platinum Yeast, *formerly Fermipan 2 in 1*, is a combination of instant yeast and dough conditioners.

INGREDIENTS

Instant Dry Yeast, Sorbitan Monostearate, Xanthan Gum, Ascorbic Acid, Enzymes

ADVANTAGES

- Improves dough tolerance
- Allows superior fermentation
- Improves volume
- Free flowing properties make it as easy to scale and meter as other dry ingredients

RECOMMENDED USAGE

Red Star® Platinum Yeast is recommended for various baked goods including:

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

CERTIFICATIONS

- Kosher Parve
- Halal

PACKAGING

Product code 39590:

- 20 - 8oz Packages Per Case
- Net Weight: 10 lbs

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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