

INSTAFERM® 01 INSTANT DRY YEAST



PRODUCT FEATURES

- **INSTAFERM® 01** Instant Yeast is ideal for all types of yeast-leavened recipes/formulations containing 0-8% sugar (lean dough)
- With its small vermicelli shape, this yeast is specially formulated for baking applications.
- Convenient
- Vacuum packed in a multilayer packaging material
- Date coded packs
- Pack size: 450 g / 15,87 oz

DIRECTIONS FOR USE

⇒ **INSTAFERM® 01** is incorporated directly into the mixture of dry ingredients, without prior rehydration.

1. Mix yeast thoroughly into the flour before adding the other ingredients
2. Add the rest of the ingredients such as water, salt, fat etc
3. Mix until a smooth and elastic consistency is achieved

STORAGE INFORMATION

- Unopened pack will keep for 2 years
- Check the date of manufacture on back of pack
- Once opened, keep the yeast in an airtight container in the freezer

PRODUCT BENEFITS

- Consistent, reliable baking results
- Contributes to good volume and rich flavor of baked products
- Adds to the excellent aroma in all yeast-leavened products
- No need to be dissolved in water
- Mix directly with the dry ingredients
- Gluten-free
- Suitable for vegetarian and vegan diets
- Kosher certified
- Bio-checked Non-GMO certified

CONTACT

baking@lallemand.com
www.lallemandbaking.com



LALLEMAND BAKING

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