

FERMIPAN[®] INSTANT DRY YEAST



DIRECTIONS FOR USE

- **FERMIPAN[®]** is incorporated directly into the mixture of dry ingredients, without prior rehydration.
- Dosage Guide: 6-10 grams for 1 kg flour.

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

PRODUCT BENEFITS

- Consistent, reliable baking results
- Contributes to good volume and rich color 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

CONTACT

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PRODUCT FEATURES

- **FERMIPAN[®]** 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: 500 g

STORAGE OF YEAST

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

LALLEMAND BAKING

Raising
Baking
Standards

Fermipan Instant Dried Yeast

We are currently experiencing high demand for Fermipan Instant Dried Yeast, we will only be selling to the distributors listed below.

List of Distributors.

1. Kent Foods www.kentfoods.co.uk
2. Bako www.bako.co.uk
3. Kiril Mischeff www.kiril-mischeff.com
4. Domsons www.domson.co.uk
5. MS Foods www.msfoods.co.uk

Guide to using Fermipan yeast

Fermipan 500g yeast is vacuum sealed unopened packages should be stored in a cool, dry place such as a cupboard; yeast is very perishable when exposed to air, moisture and/or heat. Once your package is opened the yeast must be refrigerated or frozen in an airtight container (see storage tips below). Under these conditions, we recommend using the Dry Yeast within 4 months after opening if refrigerated, or within 6 months after opening if frozen.

Dry Yeast should be at room temperature before using. When you are ready to bake, take out only the amount of yeast needed for your recipe and let it sit at room temperature for 30-45 minutes before using. Immediately put remaining yeast back into storage, following the storage tips below.

Yeast is a living organism, and will lose activity over time – even if the package is unopened.

Add Fermipan Instant Yeast to the Flour along with the other dry ingredients, as per your recipe. A general guideline is 7g per 500g of flour.

It is not necessary to hydrate Fermipan Instant yeast in water before use.

DRY YEAST STORAGE TIPS

To prepare your dry yeast open packages for refrigerated or frozen storage:

- Fold the package down to yeast level (this removes the extra air).
- Seal with some tape or a clip before putting into storage.
- If you have a large opened package, separate dry yeast into multiple zipper bags and push out any air before sealing.
- Label bags with “Best if used by” date and date package was opened.