BAKELS
BAKERY INGREDIENTS SINCE 1904

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BAKELS INSTANT ACTIVE DRIED YEAST

OVERVIEW

Instant yeast with considerably higher fermentation activity than traditional yeasts.

It is an instant active dry baker's yeast suitable for high sugar dough. Its fermentation power is identical to that of fresh yeast, yet it weighs 3 to 4 times less. In addition to its high fermentation power, it features all the advantages of dehydrated product: long shelf life, easy storage, stability and reliability.

INGREDIENTS

Natural yeast, Rehydrating Agent (Sorbitan Monostearate): E491

PACKAGING

Code	Size	Type	Palletisation
8111	20 x 0.5 KG	Vacuum Packed Packages	Product Specification It is vacuum-packed in 500g packages, 20 per case, resulting in a solid, hard block. Once opened, it becomes a free-flowing granular powder. Important: Package must be hard prior to opening. If package is soft, do not use

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	1,659.00
Energy (Kcal)	397.00
Protein (g)	48.00
Fat (g)	6.00
Fat (of which saturates)(g)	1.00
Carbohydrate (g)	37.00
Carbohydrate (of which sugars)(g)	0.00
Sodium (mg)	170.00
Dietary Fibre (g)	0.00
Moisture (g)	4.00
Cholesterol (mg)	0.00
Ash (g)	5.00

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METHOD

Group 1	
Ingredient	KG
Flour	2.000
BAKELS INSTANT ACTIVE DRIED YEAST	0.030
LECINTA BAGUETTE IMPROVER	0.010
Water	1.160
	Total Weight: 3.200

Group 2	
Ingredient	KG
Salt	0.040
	Total Weight: 0.040

DESCRIPTION

1. No time dough, spiral mixer. 2. Dough temperature required is 29°C. 3. Mix Group 1 for 10 minutes. 4. Add in Group 2 and mix for further 2 minutes until dough is fully developed. 5. Allow recovering or resting for 5 minutes. 6. Scale 250 g dough weight and rounding, rest further for 5-10 minutes and mould to desired shape. 7. Dry prove at 25°C and bake with plenty of steam.

STORAGE

Close package and store in an airtight container, Room temperature conditions 23°C/ 75°F

SHELF LIFE

730 days

TYPE

Vacuum Packed Packages

CATEGORY

Other Products, Yeast

BRANDS

Bakels