

Product Description

Bellarise Supreme is an instant dry baker's yeast (*Saccharomyces cerevisiae*) vacuum packed in foil. It has superior fermentation power when compared to standard Instant Dry Yeast and shorter proofing time. Instant dry yeast is improved from active dry yeast; doesn't need any rehydration step prior to dough preparation. Just mixing with flour is enough. It is ideal for Bagels, Crackers, Croissants, Donuts, English Muffins, Flat Breads, Hearth Breads, Pan Breads and Pizza Crusts.

Ingredients

Yeast, Sorbitan Monostearate, Ascorbic Acid.

Chemical Standards

Gassing power	min. 1750 ml CO₂/2 hrs	Internal method
Dry Matter	min. 94 %	AOAC 960.18

Microbiological standards

Salmonella	Negative	FDA BAM Ch.6
Coliform	< 100 cfu/g	FDA BAM Ch.4
<i>E.coli</i>	< 10 cfu/g	FDA BAM Ch.4

Packaging information

Item #	Units per case	Case dimensions			Cubic feet
		Height	Length	Width	
1106502	1 * 50 lb	9.06"	18.11"	14.96"	1.42

Shelf life & storage

24 months after date of production if stored below 80°F/27°C.

Open packages should be used within 48 hours and remain refrigerated.

Kosher

Kosher-Pareve by OK Kosher.

Halal

Halal certified.

Lot coding

Production month 01 2015 = Jan 2015, Expiry month 01 2017 = Jan 2017, Internal code 16T1234567, Packaging hour 00, Packaging machine 1

GMO statement

Non-GMO according to EEC regulations. Contain no GMO enzymes, have not been solvent-extracted, synthetically preserved or irradiated. Contain no artificial flavors or colors.

BSE

No animal products or animal originated ingredients are used in manufacturing process.

Preservatives

No preservatives are present in product.

Vegetarian status

Acceptable for "Vegan" diets

Gluten free

Gluten free

Country or origin

Turkey

Quality certificates

BRC Food, ISO 9001, ISO 14001, ISO 22000

Usage

Bellarise Supreme Instant Dry Yeast should be used up to 1/3 amount of compressed yeast. When replacing compressed yeast, extra water is required to be added to the dough. Ideal for low-sugar doughs (from 0 to 10% sugar as a proportion of the flour weight).