

Product Description

Bellarise Red Semi-Dry Yeast(SDY) gold is a unique strain of Saccharomyces cerevisiae(yeast) which is ideal for low-sugar frozen doughs (from 0 to 10% sugar based on flour weight).

Ingredients

Yeast, Sorbitan monostearate.

Usage Recommendations

Red Semi-Dry Yeast(SDY) can be used at a 1-2% of formula(bakers%). SDY can be added to the dough directly and can be used in frozen dough applications. When replacing fresh yeast with our SDY, extra water can be added to the dough.

Chemical Standards

Gassing Power	Min. 1650 ml CO ₂ /2 hrs.	Internal Method
Dry Matter	Min. 75%	AOAC 960.18

Microbiological Standards

STANDARD	VALUE	METHOD
Salmonella	Negative / 25g	FDA BAM Ch.6
Coliform	< 100 cfu/g	FDA BAM Ch.4
E.coli	< 10 cfu/g	FDA BAM Ch.4

Packaging Information

Item #	Units per case	Case dimensions			Cubic feet
		Height	Length	Width	
1201327	4 bags x 8 lbs.	-	-	-	-

Lot Coding Example

Production month 01 2014 = Jan. 2014

Expiry month 01 2015 = Jan. 2015

Internal code 14T1234567

Packaging hour 00.

Shelf Life & Storage

24 months after date of production if stored below 0°F/-18°C.

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

Kosher

Kosher-Pareve by OK Kosher.

GMO Statement

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

Gluten free.

Country of Origin

Turkey