

Product Description

Bellarise Green IDY is a dry baker’s yeast (*Saccharomyces cerevisiae*) without ascorbic acid vacuum packed in foils. Instant dry yeast is improved from active dry yeast doesn’t need any rehydration steps 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 if there is sufficient oxidation in the dough.

Ingredients

Yeast, Sorbitan Monostearate.

Physical State

Solid (granules)

Appearance

Ivory-tan, granules

Chemical Standards

Gassing Power	Min. 1550 ml CO₂/2 hrs.	Internal Method
Dry Matter	Min. 94%	AOAC 960.18

Microbiological Standards

STANDARD	VALUE	METHOD
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

25lbs. (mylar bag) in box. Pallet: 1,875 lbs./75 cases. Pallet Dimension: 48’x40’x49’

Item #	Units per case	Case dimensions			Cubic feet
		Length	Width	Height	
1103252	25* 1lb.	15.75”	4.5”	14.75”	.60

Shelf life & storage

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

Kosher

Kosher-Pareve by OK Kosher

Halal

Halal certified

Lot Coding

Production month (01 2018 = Jan. 2018), Expiry month (01 2015 = Jan. 2016), Internal code (14T1234567), Packaging hour (00), Packaging machine (1).

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 or Origin

Turkey

Quality Certificates

BRC Food, ISO 9001, ISO 14001, ISO 22000

Recommended Usage

Bellarise EvenBake Green IDY 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 proportion of the flour weight) if there is sufficient oxidation in the dough.