

# COMPRESSED BAKERY YEAST

## Traditional compressed bakery yeast

Traditional yeast strain.

Suitable for traditional pre-ferment method of dough preparation. Possible usage without pre-ferment method, in this case dough maturation time of the dough is 40-90 minutes.

Norm yeast adding (% to the flour weight):

- pre-ferment method 2,0-3,0% of yeast.
- without pre-ferment method 2,5-3,5% of yeast.

Norm yeast adding depends on the recipe and method of dough preparation.

**Individual packaging :** 1 kg packing.

**Collective packaging :** corrugation box, 12 kg.

## Compressed bakery yeast «Optima»

Osmotolerant yeast strain universal usage.

This type of yeast is used in production for wide range of bakery, bread, butter, puff-yeast products, etc.

Yeast are suitable for the straight dough method and the sponge and dough.

Depending on the recipe and technology by which the product is made, the dosage of yeast is 1.5-5.0% of the amount of flour.

**Individual packaging :** 1 kg packing.

**Collective packaging :** corrugation box, 12 kg.

## Compressed bakery yeast «Optima Plus»

Special osmotolerant yeast strain.

Best adapted to stressful conditions.

Used for products with a high content of sugar and fat (yeast cakes, easter cakes, butter and puff-yeast products, etc.).

Recommended for products with prescription sugar content more than 15%. Intended for shock freezing technology of dough semi-finished products (primarily those products in which the recipe amount of sugar exceeds 5% ).

Depending on the recipe and technology by which the product is made, the dosage of yeast is 2-6% of the amount of flour.

**Individual packaging :** 1 kg packing.

**Collective packaging :** corrugation box, 12 kg.

Individual packaging 100 g	Individual packaging 42 g
2,7 kg (27 pieces/100 g)	1,008 kg (24 pieces/42 g)
	12,096 kg (288 pieces/42 g)

Our company works with a Private Label projects. We have the expertise, facilities and the hands-on knowledge you need to receive quality goods under your brand.

**Shelf life:** 35 days at  $t = 0...+7^{\circ}\text{C}$ .

Our yeast is tested by a state accredited laboratory, and we can provide a full package of necessary documents. Our company implemented a Food safety management system ISO22000 (HACCP)

## MORE RAW MATERIALS AND INGREDIENTS FOR FOOD INDUSTRY

**Technological support:** [www.goldenmile.com.ua](http://www.goldenmile.com.ua)

+38 (050) 400-48-61

**Sales department:**

+38 (057) 771-47-55

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## Compressed bakery yeast «Extra»

Highly active yeast strain.

This type of yeast is used in production of wheat and rye bread, bakery, puff and yeast products, etc.

Suitable for the straight dough method.

Recommended for shock freezing technology, especially partially baked products.

Depending on the recipe and technology by which the product is made, the dosage of yeast is 1.5-4.5% of the amount of flour.

**Individual packaging:** 0,5 kg or 1 kg packing.

**Collective packaging:** corrugation box, 10 kg or 12 kg.

## Compressed bakery yeast «Mitsnyi Zmiy»

Yeast grown by special technology.

Perfect for home-made strong spirits, as well as for baking.

**Individual packaging :** 0,5 kg or 1 kg packing.

**Collective packaging :** corrugation box, 10 kg or 12 kg.

## Compressed bakery yeast «Spotykach»

Perfect for home-made strong spirits and non-alcoholic, as well as for baking.

**Individual packaging :** 0,5 kg or 1 kg packing.

**Collective packaging :** corrugation box, 10 kg or 12 kg.

## General characteristics

Type	Lifting, minutes	Dry substances, %
Compressed bakery yeast	37-39	30
Optima	32-37	32
Optima Zdoba	32-38	32
Extra	30-35	31
Compressed alcohol yeast	30-37	30

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