



ZEUS INSTANT DRY YEAST

500g VACUUMSEALED PACKAGE

MAIN CHARACTERISTICS

Every product characteristic is referable to the origin.

The product does NOT contain preservatives.

The product does NOT contain Genetically Modified Organisms. The product is gluten free and it is suitable for the production of gluten free products. The product does NOT contain allergens according to the Directive 2003/89 CE, III bis.

The product follows all requirements provided for by law: the product is monitored by the auto control system HACCP, according with Regulation CE 852/2004, and it satisfies the traceability requirement as requested by the Regulation CE n°178/2002.

The product does not fall within the scope of the D.Lgs n°81 of 09/04/2008 and updates.

PRODUCT DEFINITION

Instant dry baker's yeast with high gassing power, suitable for craft and industrial bakeries. It is a natural product containing exclusively pure *Saccharomyces cerevisiae* cells reproduced in big amount.

PHYSICAL AND CHEMICAL FEATURES

Dry matter	> 95 %
Nitrogen (on dry matter)	> 7,5 %
Phosphorus	> 2,4 %
(on dry matter - expressed as P2O5)	
Ashes (by weight)	< 8,0 %
Gluten	absent

ORGANOLEPTIC FEATURES

Yeast consists of a thin dust, of pale ivory colour.

STORAGE

The shelf life of the product is 2 years, stored in a cool and dry place (<20 °C). After opening the dry yeast has to be used within 3 days. The package has to be well closed, as humidity modifies the activity of the yeast cells.

MICROBIOLOGICAL FEATURES

Saccharomyces cerevisiae yeast and rehydrating agent.

PACKAGING

The product can be used directly in the dough without rehydration, as its activity is instantaneous. A dose of instant dry baker's yeast has the same gassing power of 2,5/3 doses of compressed fresh yeast. Carton: 10 kg.



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