



INSTANT ACTIVE DRIED YEAST

OVERVIEW

Bakels Instant Active Dried Yeast is a popular ingredient used by many bakeries and home bakers across New Zealand.

As the name describes, our yeast is instant, making it one of the best types of dried yeast you can buy.

BENEFITS INCLUDE:

- No Pre-Soaking or Pre-Fermenting
- Add Straight to Flour
- Suitable for all Types of Yeast Goods
- No Added Allergens
- Perfect for Gluten-Free Baking

USAGE

Ready to use instant yeast for all types of yeast goods.

INGREDIENTS

Yeast (*Saccharomyces cerevisiae*), Sorbitan Monostearate (491), Vegetable Oil (soy), Ascorbic Acid (300)

PACKAGING

| Code | Size | Type | Palletisation |
|---------|------|--------|------------------------------|
| 2931-40 | 10kg | Sachet | (20x 500g) Sachet Per Carton |

NUTRITIONAL INFORMATION

| Type | Value |
|-------------------|----------|
| Energy (kcal) | 400.00 |
| Energy (kj) | 1,680.00 |
| Protein (g) | 48.00 |
| Fat (g) | 6.50 |
| Saturated (g) | 1.80 |
| Carbohydrate (g) | 37.00 |
| Sugars (g) | 0.00 |
| Dietary Fibre (g) | 27.00 |
| Sodium (mg) | 130.00 |

ADDITIONAL INFORMATION

Once opened keep in the fridge for up to 9 days.



STORAGE

Cool, Dry & Dark Conditions,
Once Opened Keep in the
Fridge for up to 9 Days



SHELF LIFE

24 Months (720) days



TYPE

Powder



ALLERGENS

No Added Allergens



CATEGORY

Bread & Yeast Compounds, Other
Bread Ingredients



INGREDIENT FEATURES

Kosher, Vegetarian



FINISHED PRODUCT

Bagel, Baguette, Bread, Bread Rolls,
Brioche, Bun, Savoury Good, Sweet
Good



FUNCTION

Ready-To-Use