



## Product Specification

Wednesday, 16 January 2019

Other Products -

03/2012

**Product Name:** BAKELS INSTANT ACTIVE DRIED YEAST

**Product Code:** 8111

**Description:** Instant yeast with considerably higher fermentation activity than traditional yeasts.

**Function:** It is an instant active dry baker's yeast suitable for high sugar dough. Its fermentation power is identical to that of fresh yeast, yet it weighs 3 to 4 times less. In addition to its high fermentation power, it features all the advantages of dehydrated product: long shelf life, easy storage, stability and reliability.

**Ingredient Listing:** Natural yeast, Rehydrating Agent (Sorbitan Monostearate): E491.

**Packaging:** Case of 20 vacuum packed packages 500 g.

**Shelf Life &** Keep well in unopened packages at room temperature ( 23°C/ 75°F) or less for two years.

**Storage:** Note: After opening, close package and store in an airtight container. If unrefrigerated, use within one week.

<b>Nutrition Information (per 100g):</b>	Energy - kJ	1659
	Energy - kCal	397
	Protein- g	48
	Fat - Total g	6
	Fat - Saturated g	1
	Carbohydrate - Total g	37
	Carbohydrate - Sugar g	0
	Sodium - mg	170
	Dietary Fibre- g	0
	Moisture g	4
	Cholesterol - mg	0
Ash g	5	

**Allergens:** Not Applicable

**Typical Analysis:**

Salmonells	Not Detected
Staphylococcus aureus	Not Detected
Shigella	Not Detected

**General:** The consumer product nutritional health claim may only be used if the advised recipe and process have been applied. This advice is given to the best of our knowledge. BAKELS (MALAYSIA) SDN BHD shall not be liable for any direct or indirect damages arising from using the claim.  
Product manufactured on plant that handles cereal containing gluten, soy, milk, egg, nut and seed products