



RISE TO A HIGHER STANDARD

SEMI-DRY YEAST

FOR FROZEN LEAN AND SWEET DOUGHS

Excellence. Reliability. Consistency.

These essential qualities can turn customers into outright fans who come back for more and more, every time. Perfect for frozen lean doughs, as well as blends with more than 6% sugar, both Bellarise Red and Gold SDY perform better over a longer period of time than any other type of yeast available for frozen applications. Try Bellarise Red and Gold SDY and remind your customers that they can count on great flavors and textures every time they enjoy your finest baked recipes.

KEY BELLARISE SEMI-DRY YEAST BENEFITS

- Durable.** A 95% longer shelf life than cream or crumbled yeast means you can use more SDY before its expiration and increase efficiency
- Reliable.** Extend your frozen dough's shelf life by 6-12 months and maximize its use
- Practical.** Easily freeze and integrate Bellarise SDY 8-pound bags with your current freezer system
- New Business.** Expand your brand's reach by entering markets where longer shipping times may have previously presented a challenge
- Consistent.** Consistent proof times simplify production, and result in beautiful breads that feel, smell, and taste just right, batch after batch
- Lean Doughs.** Bellarise SDY Red performs best with lean doughs containing less than 6% sugar
- Sweet Doughs.** Bellarise SDY Gold is your best choice for sweeter, high sugar doughs
- Volume.** Both provide the best oven spring of any type of yeast used in frozen doughs through their entire shelf life



Bellarise is a Pak Group brand
Pak Group North America Headquarters
236 N Chester Ave., Ste. 200
Pasadena, CA 91106
P: 626.316.6555 or 855.871.6100
E: info@pakgroupna.com
www.pakgroupna.com