

Product Description

Bellarise Blue IDY is instant dry baker’s yeast (*Saccharomyces cerevisiae*) without ascorbic acid. Vacuum packed in foils. Instant dry yeast is improved from active dry yeast doesn’t need any rehydration step prior to dough preparation. Just mixing with flour is enough. It is ideal for Croissants, Sweet Breads, Danish Pastries, Sweet Doughs, Variety Breads, Donuts, Hearth Breads if there is sufficient oxidation in the dough.

Ingredients

Yeast, Sorbitan Monostearate.

Chemical Standards

Gassing power	min. 1260 ml CO₂/3 hrs	Internal method
Dry Matter	min. 94 %	AOAC 960.18

Microbiological standards

Salmonella	Negative	FDA BAM Ch.6
Coliform	< 100 cfu/g	FDA BAM Ch.4
<i>E.coli</i>	< 10 cfu/g	FDA BAM Ch.4

Packaging information

25lbs. (mylar bag) in box.

Pallet: 1,875 lbs./75 cases.

Pallet Dimension: 48’x40’x49’

Item #	Units per case	Case dimensions			Cubic feet
		Height	Length	Width	
1104252	25 * 1lb.	15.75”	4.5”	14.75”	.60

Shelf life & storage

24 months after date of production if stored below 80°F/27°C.

Open packages should be used within 48 hours and remain refrigerated.

Kosher

Kosher-Pareve by OK Kosher.

Halal

Halal certified.

Lot coding

Production month 01 2017 = Jan 2017, Expiry month 01 2019 = Jan 2019, Internal code 17T1234567, Packaging hour 00, Packaging machine 1

GMO statement

Non-GMO according to EEC regulations. Contain no GMO enzymes, have not been solvent-extracted, synthetically preserved or irradiated. Contain no artificial flavors or colors.

BSE

No animal products or animal originated ingredients are used in manufacturing process.

Preservatives

No preservatives are present in product.

Vegetarian status

Acceptable for "Vegan" diets

Gluten Free / CSA Approved

Gluten free and recognized by The Celiac Sprue Association to a standard of 5 ppm maximum.

Country or origin

Turkey

Quality certificates

BRC Food, ISO 9001, ISO 14001, ISO 22000

Usage

Bellarise BLUE Instant Active Dry Yeast should be used up to 1/3 amount of compressed yeast. When replacing compressed yeast, extra water is required to be added to the dough.

Ideal for sweet dough (with a sugar content in excess of 5% of the total flour weight) if there is sufficient oxidation in the dough.