

# BAKERY YEAST

## Compressed bakery yeast «Extra»

Highly active yeast strain.

Without pre-ferment method usage. Used in production of wheat and rye bread, bakery, fancy and puff-yeast products, etc.

Recommended for shock freezing technology with semi-finished products.

Yeast dosage depends on the recipe and method of dough preparation and complete 1,5-4,5% to the flour weight.

**Packaging:** package 0,5kg or 1kg

Carton box 10kg or 12kg



## Compressed bakery yeast «Optima»

Osmotolerant yeast strain universal usage.

This type of yeast is used in production for wide range of bakery, bread, fancy and puff-yeast products. Both pre-ferment and without preferment method usage.

Yeast dosage depends on the recipe and method of dough preparation and complete 1,5-5,0% to the flour weight.

**Packaging:** package 0,5kg or 1kg

Carton box 10kg or 12kg



## Compressed bakery yeast «Optima Plus»

Special osmotolerant yeast strain.

High adapted to stressful conditions.

Used for products with a high sugar and fat content (yeast cakes, easter cakes, fancy and puff-yeast products, etc.).

Recommended for production with more than 15% sugar content.

Suitable for shock freezing technology with semi-finished products.

Yeast dosage depends on the recipe and method of dough preparation and complete 2-6% to the flour weight.

**Packaging:** package 0,5kg or 1kg

Carton box 10kg or 12kg



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