



<b>DATA SHEET:</b>  <b>“DRY ACTIVE YEAST” PROFESSIONAL MIX</b>  <b>QUICK BREWER’S YEAST</b>	<b>E46M005/04</b> <b>15/05/2018</b>
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The Quick Brewer’s Yeast is a dry granular yeast that replaces the traditional brewer's yeast, used in the preparation of bread, pizza and sweets.

## GENERAL CHARACTERISTICS

The Quick Brewer’s Yeast is the powdered pressed yeast form of *saccharomyces cerevisiae*, and micro-encapsulated with food emulsifiers (E 491) in order to preserve the vital properties of products.

Usage percentages vary according to the processing method (rising time and temperature), but, in general, we consider that it can replace pressed yeast with a ratio of 100 grams of Quick Brewer’s Yeast every 300 grams of pressed yeast (yeast in cubes), while it can replace the traditional dry granular yeast with a ratio of 300 grams of Quick Brewer’s Yeast every 400 grams of dry granular yeast.

## HOW TO USE

Quick Brewer’s Yeast can be used with two methods:

### 1<sup>ST</sup> METHOD

- pour all ingredients, including the Quick Brewer’s Yeast in the kneading machine (avoiding direct contact of the yeast with salt);
- turn the kneading machine on; hold off water and fine salt until halfway through then mix as usual.

### 2<sup>ND</sup> METHOD

- pour water in the kneading machine;
- add flour to water and all other ingredients, except for the Quick Brewer’s Yeast and fine salt;
- mix for about 1 minute and add the Quick Brewer’s Yeast;
- at partial processing, add salt and mix as usual.

## INGREDIENTS

Natural yeast (*saccharomyces cerevisiae*), food-grade emulsifying agent: sorbitan monostearate (E 491).

## ORGANOLEPTIC CHARACTERISTICS

- Aspect: Homogeneous, granular powder; no foreign bodies.  
Colour: Beige.  
Odour: Typical of brewer’s Yeast, with no unusual notes.  
Taste: Typical of brewer’s yeast, mildly sour.

## CHEMICAL-PHYSICAL CHARACTERISTICS: (mean values at the time of packing)

- Water content < 8.00%  
PH 6.00-7.00

## PRESERVATION

Up to 24 months, in its original sealed packaging. Once opened, the Quick Brewer’s Yeast is best stored out of the fridge for about 1 month. It should be preferably consumed by the date indicated on the back, after the letter “E”.

## PACKAGING

Vacuum packed in 0.500 kg food-grade polyester/aluminum laminate bags.

<sup>0</sup> See the analysis procedures specified in the HACCP Manual. The results of the analyses refer to the mean values at the time of packing.