

**BAKING SOLUTIONS****Florapan® A18**

Florapan® aromatic yeasts are yeasts strains from *Saccharomyces cerevisiae* which have been selected for their sensory characteristics. They are used with, or in place of conventional baker's yeast to produce baked goods with unique flavors. They are applicable in straight dough or pre-ferment method to enhance the aroma that carries over to the finished product after baking. Florapan® aromatic yeasts are well suited to combine with each other or along with Florapan® baking cultures.

Florapan® A18 is an active dry, specialty yeast with a complex flavor contribution. It provides exotic or fruity and buttery notes which results in an independent and outstanding bread flavor.

APPLICATION

All bread applications: straight dough or preferment method.

USAGE LEVEL

Usage level varies depending on ingredients, process, and whether baker's yeast is added or not.

INGREDIENTS

Yeast, sorbitan monostearate (E491)

The typical usage level is about 0,75 – 1 % on flour weight

REGULATORY STATUS

In accordance with the current European and North American regulations.

PREPARATION

Add the Florapan® A18 directly to the flour mixture and proceed as normal.

PRODUCT CERTIFICATIONS

Kosher certified

PACKAGING AND PRODUCT CODE

Packaging	Product code
10 kg boxes (20 pouches of 500 g under vacuum)	5774-18 13275-06-27

STORAGE, DISTRIBUTION AND SHELF LIFE

Store in a cool, dry area. When stored below 68 °F (20 °C) in an unopened package, the product is best used within 2 years. After opening, refrigerate and store in an airtight container.

The information in this document has been carefully compiled to the best of our knowledge. Our products are sold subject to the understanding that prospective purchasers will conduct their own evaluations to determine the suitability of the products in their applications. Local food regulations should always be consulted with respect to specific applications and necessary declarations. Legislation may vary from country to country.

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