



LALLEMAND BAKING Raising
Baking
Standards

TECHNICAL DATA SHEET

INSTAFERM® 01

INSTANT DRY YEAST

Vacuum Packed

INSTAFERM® 01 Vacuum Packed Instant Dry Yeast is obtained by dehydration of yeast cream in a vacuum filter and further dried in hot air dryers. The dried yeast is then sieved, and vacuum packed into aluminum laminate packs, with cardboard carton outer. The yeast is made from *Saccharomyces cerevisiae* developed in a growth medium of molasses or other sugar sources supplemented with other nutrients. Instant dry yeast consists of small oblong particles with porous structure. This allows its use in dough without prior rehydration.

APPLICATIONS AND DOSAGE

All types of yeast-leavened bakery products, such as bread, pizzas, rolls, etc. Recommended dosage depends on the specific application, it varies between 1% and 1.5%, based on flour weight.

STORAGE CONDITIONS

Instant dry yeast should be stored in a cool and dry place under hygienic conditions to a food product.

PACKAGING, PRODUCT CODES AND SHELF LIFE

Packaging	Product code	Shelf Life
20 x 500g vacuum packs	25750	2 years
15kg vacuum pack	25770	2 years

PRODUCT CERTIFICATIONS

Kosher and Halal certified.

DIETARY COMPLIANCE

Gluten free.

Suitable for vegan and vegetarian diets.

ALLERGENS AND GMO STATUS

Absence of any potential allergen according to Reg (EU) n° 1169/2011 Annex II.

GMO free: Product is not GMO according to Regulations (CE) 1829/2003 and 1830/2003, referring to the requirements for mandatory labelling and traceability of products derived from genetically modified organisms (GMOs) in foodstuffs and feedstuffs.

INGREDIENTS

Baker's yeast, emulsifier with palm oil free.

SPECIFICATIONS

Dry matter (DM)	>95%
Protein/DM	Min. 40%
Color	Typical
Odor and flavor	Typical
Coliforms	<1000 CFU/g
<i>Salmonella</i>	Not detected/25 g

NUTRITIONAL PROFILE

Typical nutrient content per 100 grams:	
Energy	325 kcal/ 1361 KJ
Ash	5.65 g
Moisture	5.08 g
Fat	7.61 g
Saturated Fat	1.001 g
Monounsaturated Fat	4.309 g
Polyunsaturated Fat	0.017 g
Carbohydrates*	41.22 g
*calculated as 100-(protein + fat + moisture + ash)	
Sugars	0.0 g
Fiber, total dietary	26.9 g
Protein	40.44 g
Minerals	
Sodium	51 mg
Calcium	30 mg
Iron	2.17 mg
Potassium	955 mg
Folate – Total	2340 mcg DFE

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.

Page 1 of 1 Modified: 1 March 2023 A. Jesus This document is valid for 3 years unless superseded or otherwise indicated.

LALLEMAND PORTUGAL, SA

Cachofarra - 2910-524 Setúbal – Portugal
Tel: +351 265 730 030 | Fax: +351 265 730 050
Email: geral@lallemand.com

LALLEMAND BAKING

