

## NG&SF Baker's Wet Yeast

NG&SF Baker's Wet Yeast is a fast acting baker's compressed yeast, designed for use in high speed, no-time dough processes for a soft, fluffy loaf.

This fresh yeast moisture content contributes to enhanced dough extensibility which results in a unique fermentation process.



### Product advantages

- High fermentation power
- Constant high quality
- Large and regular bread volume
- Excellent bread aroma
- Enhance dough tolerance

### Recommended Applications

All types of yeast-leavened dough applications. Specially recommended for no-time dough applications, due to its high activity.

Recommended dosage depends on specific application.

### Product Info

#### Pack Size:

F2502 12 x 1kg blocks

#### Storage:

Stored in a dry chill storage conditions at a temperature  $\leq 8^{\circ}\text{C}$ .

#### Life from Manufacturer:

28 days shelf life  
at a stable temperature

#### Suitable for:

Vegetarians  
Gluten-Free  
Vegans