

Vedessa

from nature



PRODUCT CATALOGUE INSTANT DRY YEAST & BREAD IMPROVER

The use of yeast is not recent. Without knowing its role or its existence, men have always used yeast. Its history goes back 5,000 years...

Dry yeasts (active or instant) provide many advantages to the user with their long shelf-lives and their ability to be preserved at room temperature. Apart from these advantages, our instant dry yeasts are incorporated into dough directly without previously needing to be dissolved in water and thus, provide practicality in usage.

Bread improvers offer the best solutions for all problems that may arise in terms of quality, performance and structure in the production of frozen, packaged or fresh bread.

			
Name	Instant Dry Yeast	Instant Dry Yeast	Bread Improver
Weight in Grams	450 gr	500 gr	500 gr
Code	21450	21500	22500
Ingredient	Natural Yeast Does not contain wheat gluten or other cereal protein	Natural Yeast Does not contain wheat gluten or other cereal protein	Wheat flour, sucrose, emulsifier (E472e), antioxidant (ascorbic acid), enzymes (fungal alpha amylase, hemicellulose).
Shelf Life	2 years	2 years	12 months
Packaging	20 x 450 gr in a carton of 9 kg NET 1900 cartons in a 20 ft container 17,1 tons NET	20 x 500 gr in a carton of 10 kg NET 1900 cartons in a 20 ft container 19 tons NET	20 x 500 gr in a carton of 10 kg NET 1900 cartons in a 20 ft container 19 tons NET

Please indicate the product code in your offer requests.