

LEVADURA INSTAFERM GOLD



PRODUCT SPECIFICATION & INFORMATION

Instaferm® GOLD Instant Dry Yeast

Description

Instaferm GOLD is an instant bakers yeast with considerably higher fermentation activity than traditional yeasts. It is a specially selected strain of *Saccharomyces cerevisiae* produced by a special fermentation process and patented drying process. Instaferm GOLD bakers yeast has the added benefit of elevated naturally occurring vitamin D₂, a vegetarian source, as opposed to D₃ coming from animals.

Instaferm GOLD also contributes to good volume, rich color and excellent aroma in all yeast-leavened products.

Applications

Instaferm GOLD is designed for optimal use in sweet doughs and other yeast-raised products containing over 10% sugar, such as sweet breads and rolls, Danish and donuts.

Product Specifications:

Appearance:	Tan-colored free flowing, oblong shaped granules with a porous structure. Color will vary depending on the molasses the yeast is grown in and the growing (fermentation) environment necessary to provide a product with the desired consistent performance and microbiological characteristics.
Moisture:	≤8% (AACC 44-19)
Coliforms/g:	<1000 (FDA BAM)
E. coli/g:	<200 (FDA BAM)
Salmonella:	negative per 375g (FDA BAM)
Vitamin D (IU/100g):	Typically 3,590 IU/100g (Method AOAC 982.29-modified)

Ingredient Statement: Yeast, sorbitan monostearate [≤ 1% 21CFR172.842(c)(6) {US} / ≤ 1.5% Item S.18, Table IV Div. 16 {Canada}], may contain ascorbic acid

Packaging		Product#
Vacuum-packed:	20 kg (44 lb) solid, hard block foil in carton	1159-20
	500 g (17.64 oz) solid, hard packages, 20 per case	1159-00

Important: Package must be hard prior to opening. If package is soft, do not use.

Certified: Kosher / Halal

Shelf Life & Storage:

This unique packaging permits storage of unopened packages at room temperature (23° C / 75° F) or less for two years from date of manufacture. Note: after opening, close package and store in an airtight container. If unrefrigerated, use within one week.

Usage Rates:

Instaferm GOLD instant Bakers Yeast performs best at room temperature. The high fermentation activity of Instaferm GOLD permits use in lower quantities than required for Instaferm RED. In a 15% sugar dough, dosage of Instaferm GOLD can be reduced 15% compared to Instaferm RED. In a 20% sugar dough, dosage of Instaferm GOLD can be reduced 20%.