

Description

Lievito *Saccharomyces pastorianus* in cream.

This yeast is produced with natural growth factors such as amino acids and B vitamins from our own yeast autolysate as an alternative to the ammonia used in the classic industrial yeast process.

The natural content of cysteine, glycine, and glutamic acid aids our body in producing free radical scavengers such as glutathione. It metabolizes complex sugars such as maltose, making various baked goods more digestible.

Technical specifications

- **Fresh and 100% natural yeast.**
- **It contains no gluten.**
- No preservatives or antioxidants.
- Rising temperature: 20-30°C
- Cellular concentration: 2,0-4,0 x 10⁹ UFC/g
- Also available with ORGANIC CERTIFICATION upon request

Application

Suitable for the production of high-quality bread, pizza and focaccia.

Use

Place the yeast out of the fridge five minutes before use and dilute it in 20°C water with one teaspoon of sugar per half kilogram of flour (e.g., 150 g Manitoba flour, 350 g "00" flour, 310 cc water). Mix and add the salt.

Attention: never add the salt directly into the yeast. Allow to rise from 3 to 24 hours. Proportions may be changed depending on the flours used and the experience of the user.

Dosage

Bread machine with 2-3 hour rising time: 25 g yeast per 500 g flour
Natural rising of 5 hours: 20 g per 500 g of flour
Natural rising of 8-12 hours: 12 g per 500 g of flour
Natural rising of 24 hours: 12 g per 1000 g of flour

Packaging

Flacon da 50 e 100 g
Bottle da 500 g e 1 kg

Shelf life and storage

Store at a temperature of 3-4°C.

Shelf life: 90 days from the date of production, as indicated on the label.

No GMO in accordance with EC Reg. No 1829/2003 and EC Reg. No 1830/2003 and subsequent amendments

No Allergens in accordance with EC Reg. no. 1169/2011 and subsequent amendments