



Angel pressed yeast

Designed for a low-sugar dough (less than 7% sugar content of the weight of flour)

Description:

Yeast is produced by accumulating a selected culture of yeast. The moisture content is about 70%.

Do not contain chemical additives and GMO. Designed for all types of cooking dough (sponge dough and direct dough) in the production of bread and bakery products with 0-7% sugar content.

Ingredients: *Saccharomyces cerevisiae*, water.

Quality parameters:

Organoleptic parameters:

Item	Yeast characteristic
External view	Dense mixture, easily broken and not greasy
Color	Uniform, spotless, light-colored, gray, creamy or yellowish tint is allowed
Taste	Unleavened, characteristic of yeast, without foreign taste
Odor	Characteristic of yeast

Physico-chemical parameters:

Item	Yeast characteristic
Dry solids weight ratio, %, not less	29,0
Raising power of yeast per day of production (for dry yeast dough rise up to 70 mm), minutes, not more	45,0
Fermentation power of yeast, ml CO ₂ / hour, not less than	450,0
Acidity of the yeast in terms of acetic acid per day of production, mg per 100 g of yeast, not more	90,0
Acidity of yeast on the 30th day of storage at a temperature from 0 ° C to 4 ° C in terms of acetic acid, mg per 100 g of yeast, not more	300,0
Acidity of yeast on the 45th day of storage at a temperature from 0 ° C to 4 ° C in terms of acetic acid, mg per 100 g of yeast, not more	480,0
Yeast stability, h, not less	72,0

Content of toxic elements:

Specifications	Standard values
Toxic agents, mg/kg	
Lead	1,0
Arsenic	0,2
Cadmium	0,2
Mercury	0,03

Microbiological parameters:

Item	Product weight (g), which is not allowed to have
Escherichia coli group bacteria - CGB	0,001
Mould	100
S.aureus	1,0
Pathogenic bacteriumincl. Salmonella	25

Advantage:

- have high fermentation power;
- adapted for the technology of freezing test semi-finished products;
- guarantee a stable volume of finished products;
- give the bread products a rich taste and aroma.

Use:

Yeast mix with other ingredients and water according to the recipe. The optimum fermentation temperature is 35-38 ° C.

Dosage: 1% -3% to the weight of flour

Nutritional declaration per 100 g of product:

Proteins - 17 g; Fats - 0.3 g; starches - 13 g

food energy value is 124 kcal / 520 kJ

Shelf life: not more than 45 days at 0-4 ° C

Packing: A carton box weighing 10 kg (10 briquettes per 1 kg)

Yeast bakery pressed "Angel", designed for low-sugar dough according to TU 10.89.13-001-39539689-2017 and TI to TU 10.89.13-001-39539689-2017