



PRODUCT SPECIFICATION & INFORMATION

Eagle® Fresh Compressed Bakers Yeast- (Packaged as Blocks or Crumbled in Bags)

Description

Eagle Bakers Yeast is a living, single-celled organism derived from a pure culture of *Saccharomyces cerevisiae* grown on molasses or other sugar sources and other nutrients to provide consistent balanced fermentation resulting in excellent gas production and retention, as well as optimum dough conditioning in a variety of applications. Eagle Bakers Yeast has the added benefit of elevated naturally occurring Vitamin D₂, a vegetarian source, as opposed to D₃ coming from animals. The yeast will have a pleasant, typical odor. Color will vary depending on the substrate the yeast is grown in and the growing (fermentation) environment necessary to provide a product with the desired consistent performance and microbiological characteristics.

The bag (crumbled) yeast is in a flowable form. The block (compressed) yeast is in cases of individual (2# or 5#) blocks using a unique cello wrap which provides an exceptional barrier from air and protection from molds.

Applications

All types of yeast raised baked and frozen products: white pan breads, variety breads, buns, Danish rolls, sweet rolls, pretzels, bagels, etc.

Product Specifications:

Ingredient Statement:	Primary grown strain of <i>Saccharomyces cerevisiae</i> – bakers yeast
Appearance:	Pale ivory to tan color
Shelf Life:	Compressed yeast (block) recommended maximum 21-days Crumbled yeast (bag) recommended maximum 14-days Shelf life can be affected by application, storage conditions or formulae.
Moisture:	68% ± 4% (AACC 44-19)
Coliforms/g:	<1000 (FDA BAM)
Vitamin D:	Typically 1135 IU/100g (Method AOAC 982.29-modified)
Temperature for delivery:	≤ 45° F (≤ 7° C) (product temperature)
Temperature for storage:	between 33 – 40° F (0.5 – 4.4° C) (cooler/refrigerator temperature)

Packaging

Product#

Compressed:	5 lb units wrapped in cellophane/40lb case	1002-45,1005-40,1005-44
	2 lb units wrapped in cellophane/40lb case	1002-40,1002-44
Bag:	50 lb multi-walled poly-lined bag	1002-50,1002-56,1030-50, 1002-53

Certified: Kosher

BioChecked™ Certified “Non-Genetically Engineered” (Non-GMO)

Storage

Fresh yeast is a living organism sensitive to elevated temperatures. Yeast requires refrigerated storage with the product’s temperature being maintained between 34° and 45° F (1°C and 7° C) and it should avoid prolonged direct exposure to air. Yeast should not be frozen and must be properly rotated, using older supplies first.

As yeast is a living organism it can create a considerable amount of heat. It is recommended that yeast be stored in an area where refrigerated air can circulate freely about the product. Refrigeration settings need to be monitored and controlled to maintain the product within the desired range.

