



FURAHA ACTIVE DRY YEAST



Technical Data Sheet

Product

Furaha Active Dry Yeast

Product Description

A leavening and fermentation agent comprised of living plant cells derived from a pure culture of *Saccharomyces Cerevisiae* grown to appropriate protein and phosphate levels for optimum activity.

Ingredient Statement

Saccharomyces Cerevisiae grown in clarified molasses and nutrients.

Storage

Storage under ambient temperature is acceptable though refrigerated or cool condition is recommended.

Shelf life

Shelf life depends upon storage conditions under ambient temperature, the shelf life is 3 months while under refrigerated conditions (4 – 6°C), the shelf life is 6 months.

Packaging

20 kg jerrycans.

Suggested usage

- All yeast leavened baked goods.
- Fermentation of beers and improved forms of traditional beers.

Features

- Laboratory controlled fermentation for consistent uniformity.
- Compatible with all fermentation processes.

The information here is true and accurate to the best of our knowledge, however this data sheet is not to be considered a guarantee expressed or implied, or as a condition of sale of this product.