



## SIFA FRESH WET YEAST



### Product

**Sifa** Fresh Wet yeast.

### Product Description

A leavening 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

Store under constant refrigeration making sure the yeast temperature does not exceed 10°C. Stored yeast should always be wrapped and not exposed to air. Yeast should be properly rotated, using older supplies first.

### Shelf-life

Shelf life depends upon storage conditions (temperature and humidity), as well as storage time; therefore, precise limits cannot be set. Customers can store this yeast as temperatures of up to 10°C for short periods of time. However, even under optimum conditions of about 4°C, this yeast has a maximum stability period of two weeks.

### Packaging

10Kg Polythene lined carton boxes.

### Suggested Usage

All yeast-leavened baked goods.

### 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.

### **Advantages Of Using Wet Yeast**

1. Cheaper.
2. Superior bread quality.
3. Close proximity of suppliers.
4. Less tied in money on stocks and better service.
5. Freshness of supplies and lower risk of losses of stocks.
6. Coolers offered and monitored by ACFC.

### **Specification for Baker's Wet Yeast**

<u>CHARACTERISTICS</u>	<u>REQUIREMENT</u>
1. Moisture Content	68 – 70%
2. Yeast Dry Matter Substance	30 – 32%
3. Activity	1800 – 2000 mls CO <sub>2</sub>
4. Gassing Time	90 – 130 Seconds
5. Nitrogen	6.5 – 7.0%
6. Phosphorous As P2O5	2.3 – 0 2.6%
7. Coliforms	Nil per gram
8. Shelf Life	7 days at 4 – 6°C