

STANDARD COMPRESSED YEAST « L'HIRONDELLE »

FT101

28/06/2017

The product marking of the standard compressed yeast « L'HIRONDELLE » is blue coloured. This yeast is made up of living cells of a unicellular fungus obtained by reproduction of a pure strain of « *Saccharomyces cerevisiae* ». One gramme of compressed yeast contains around 10 billion cells, each of them measuring just some thousandths of a millimetre.

APPLICATIONS

The standard yeast « L'HIRONDELLE » in blue packing is a compressed yeast perfectly suitable for use in bread making formulae like typical French bread and pastry.

It meets all traditional bread-making processes, long diagrams and bread making methods like retarded proofing, pre-baked and frozen dough. In combination with a long fermentation diagram, it increases the gustatory qualities of your products.

DOSING AND IMPLEMENTATION

The dosing quantity varies according to the applied bread making formulae and diagrams. The standard compressed yeast « L'HIRONDELLE » blue packing is preferably added to the flour at the beginning of the dough mixture or during the kneading.

PHYSICOCHEMICAL CHARACTERISTICS AT THE TIME OF PACKING:

Analysis	Indicative Values in %
Dry extract (DE)	≥30
Proteins/DE*	38 - 48
Carbohydrates/DE*	35 - 45
Cellular lipids/DE*	4 - 7
Mineral substances/DE*	4 - 8

* non contractual values

MICROBIOLOGICAL CHARACTERISTICS

The standard compressed yeast « L'HIRONDELLE » in blue packing is manufactured according to a biotechnological process under stringent hygienic conditions in order to provide the best product guarantee to the customer.

Germes	Microbiological Model Analysis
Thermoresistant Coliforms 44°C	≤10 ³ /g
Staphylococcus aureus	≤10/g
Salmonella	Absent in 25 g

SHELF LIFE

In order to keep its qualities, the standard compressed yeast « L'HIRONDELLE » in blue packing must be stored fresh in a ventilated area at a temperature between 0 and +10°C (optimally +2°C to +4°C). In such conditions, it will keep its characteristics until the minimum sell-by date as indicated on the packing. Total shelf life: 37 days.

PACKING

Cardboard box of 10 kg net packing weight, composed of 4 bars of 2.5 kg. Five blocks of 500 g packed separately constitute one 2.5-kg bar, wrapped in a protective cellulose film. Pallet (800 x 1200) of 1,000 kg

Le 13/02/2021


