

Baking yeast

The reliable helper for sweet or savory pastries - so that every dough is nice and fluffy.

Dosage: 1 packet corresponds to 1/2 cube fresh yeast and is suitable for 500g flour.

Preparation: Mix the yeast evenly with the flour and add other ingredients according to the recipe. Then cover the dough and let it rise in a warm place. Do not dissolve directly in water

Contents: 9g

Ingredients: dried yeast* 100%.

*from organic farming

Average nutritional values	per 100 g
Calorific value	1263 kJ (302 kcal)
Fat	4,0 g
-of which saturated fatty acids	1,0 g

Carbohydrates	17 g
-of which sugar	< 0,5 g

Dietary fiber	31 g
Protein	34 g
Salt ²⁾	1,0 g

2) Calculated from naturally occurring sodium.



Sensory & Quality Parameters

Allergens: None

Enthaltene Rohstoffe

Empfohlene Gebindegrößen