



**凯美亚化学有限公司**  
**KEMIACHEM CO., LIMITED.**

## **SPECIFIED PRODUCT INFORMATION**

<b>Product</b>	: Instant dry yeast
<b>Product description</b>	: This product is used for manufacturing steamed bun, steamed roll, bread, pastry, cookies, fried dough twist, twisted cruller and other fermented food.  Mix this product with flour, the ratio of yeast and flour is 0.8%-1%.  When use sugar-low and sugar-high yeast, the sugar content of flour should be less than 8%.
<b>Ingredient statement</b>	: Instant dry yeast
<b>Country of origin</b>	: China
<b>Chemical And Physical Standard</b>	
Color	: Yellowish brown to light yellow
Dry matter	: Min. 94.5%
Moisture	: Max. 5.5%
Fermentation	Min. 450mL/hr (CO <sub>2</sub> )
Retention Rate	Min. 80%
<b>Microbiological Standard</b>	
Coliforms	: Max. 90MPN/100g
Salmonella	: Absent in 25g
Shigella	: Absent in 25g
Staphylococcus aureus	: Absent in 25g
<b>Storage conditions</b>	: Product should be kept in cool, dry, ventilated place, Once opened, the shelf life is limited and storage in the refrigerator is necessary. The expiration date is mentioned on the package.
<b>Shelf life</b>	: In case of intact package and up to the above storage requirement, the valid period is two years.
<b>Brand</b>	: As your request
<b>Package</b>	: 100g/125g/450g/500g, 20kg per Vacuum bag. Products are packaged in vacuum bags. Packaging material is composed of 4 layers. The first layer in contact with the yeast is Polyethylene. Second layer is aluminum, Third layer is printing inks covered by polyester as a fourth layer.



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## APPLICATION

### 1. Common fermentation food

The suitable mixture ratio of yeast and flour is 0.3-0.5% of flour weight (viz. 1.5-2.5g yeast for 500g flour). Dissolve yeast in water at 35°C, and then mix the solution into flour (or mix the yeast directly into flour) with moderate lukewarm water to make dough. The best temperature for fermentation is 37 °C, and it may take 40-60 minutes. When small holes appear in the dough, the dough can be molded. 5-10 minutes later, put the shaped dough into oven.

### 2. For baker's use

Dissolve yeast into lukewarm water at 35°C (moderate water), and then mix the solution into wheat flour with some lukewarm water to make dough. The dough is leavened at the temperature around 37 °C, and the fermentation time can be adjusted longer or shorter in accordance with the dosage of yeast and ambient temperature. After proper fermentation, put the fermented dough into oven.