



## Bruggeman Instant Yeast (20x500g)

### Additional Information

Product Code	621571
Product Description	Bruggeman Blue Label Instant Yeast is yeast for bakery applications, both for artisanal and industrial use. The yeast is produced by cell multiplication of a selected, pure strain of <i>Saccharomyces cerevisiae</i> . It consists of cream coloured little bars with a characteristic taste and smell. The yeast may be added directly to the flour or dough during mixing. The dosage depends among others on application, recipe, type of process and process circumstances.
Height (mm)	196.0000
Length (mm)	354.0000
Width (mm)	270.0000
Outer EAN 1	5413066000016
Storage Type	Ambient
Brand	Bruggeman

### Ingredients

Ingredients	Yeast ( <i>Saccharomyces cerevisiae</i> ), Emulsifier: Sorbitan Monostearate (E491)
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### Dietary Information

Approved for a Halal Diet	No
Approved for a Kosher Diet	No
Suitable for a Vegan Diet	Yes
Suitable for a Vegetarian Diet	Yes

## Allergens

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Celery	No
Gluten	No
Crustacea	No
Egg	No
Fish	No
Lupin	No
Milk	No
Molluscs	No
Mustard	No
Nuts	No
Peanuts	No
Sesame	No
SOYA	No
Sulphites	No

## Nutritional Information

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Carbohydrate Per 100g (g)	19
Carbohydrate of which Sugars per 100g (g)	14
Fat per 100g (g)	5.7
Fat of which Saturates per 100g (g)	0.9
Fibre per 100g	27
Energy per 100g (kcal)	357
Energy per 100g (kj)	1494
Protein per 100g (g)	43.7
Salt per 100g (g)	0.3

### Disclaimer:

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