



COMPLEMENTS



TECHNOLOGICAL SUPPLEMENT

YEAST FOR BAKING

PROPELLANT / LEAVENING AGENT
POWDERED YEAST

500g e



0 kcal/g

POWDERED YEAST

PROPELLANT / LEAVENING AGENT

In confectionery, it is used in many recipes of sponge cakes, sponge cake sheets, fairy cakes, muffins, biscuits, plum cakes, mantecados (Spanish shortbreads), fried dough, etc. Its addition levels are always between 10 and 30 grams per kilogram of flour.

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SUGAR-FREE, GLUTEN-FREE, EGG-FREE, LACTOSE-FREE, SOY-FREE, FRUCTOSE-FREE, CHOLESTEROL-FREE AND SALT-FREE.

Its addition levels are always between 10 and 30 grams per kilogram of flour, which are added as follows: Fairy cakes and cakes: 25/30 g per kg of flour; Sponge cakes and sponge cake sheets: 10/20 g per kg of flour; cream puffs and shortcrust pastry: 10/15 g per kg of flour.

When added to fried dough and coating flour, it reduces oil absorption and makes lighter and more digestible pieces.

THIS PRODUCT IS:

sugar-free, gluten-free, lactose-free, egg-free, soy-free, fructose-free and cholesterol-free.

IT IS ALSO SUITABLE FOR:

diabetics, coeliacs, vegetarians, vegans, and for people following weight control diets.

COMPOSITION:

sodium pyrophosphate, sodium bicarbonate, calcium carbonate and salt.

NUTRITION INFORMATION PER 100g:

0 kcal/100g. Carbohydrates: 0% (0% of them are polyols). Other hydrates: 0%. Nutritional fibres: 0%. Fat: 0% (Saturated fat: 0%). Protein: 0%. Sodium: 4%.

MORE INFORMATION:

<http://www.dayelet.co.uk/yeast-for-baking.html>



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