

TFS - Dairy Fresh Yeast - Information

Solid, brittle, and moist biomass consisting of mostly living *Saccharomyces cerevisiae* cells. It is obtained through aerobic fermentation processes from pure strains specific for each use. The fermentation substrates are primarily made from beet molasses.

Our Product Code: 031281
Suppliers Product Code:
Information Last Updated: 07/10/2025
Date Produced: 20/04/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	110.00
Energy (kJ)	464.00
Protein (g)	15.00
Carb (g)	4.50
Of Which Sugars (g)	3.50
Fat (g)	1.80
Of Which Saturates (g)	0.30
Fibre (g)	8.50
Salt (g)	0.01

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Yare Food Services. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

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Ingredients

Yeast (*Saccharomyces cerevisiae*).

Handling Information

Directions for Use

Yeast intended for making dough or for brewing. To be consumed after cooking.

Storage Instructions

Best if stored between 0 and 6°C.



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