

fermico®

Fermico compressed baker's yeast 1 kg



Unit packaging 1 kg



Collective packaging 12 kg

SPECIFICATION

Unit packaging 1 kg

Collective packaging 12 kg

Pallet 816 kg

VAT rate 23%

Shelf life 28 days

Minimum order quantity 1 pallet

Lead time up to 3 business days

ADDITIONAL DESCRIPTION

Yeast dry matter content: no less than 30%

expressed as the quantity of carbon

Activity: dioxide released within 2 hours:
over 2000 ml of CO₂

Consistency: solid mass of homogenous structure

Colour: cream-coloured

Smell: typical of yeast

Storage conditions: temperature from 0°C to +4°C

Application: FERMICO baker's yeast are intended
for baking a wide range of yeast cakes,
puff pastries, short crust yeast
pastries, bread and rolls

Manufacturer: JSC Kharkiv Yeast Plant

