

fermico®

Fermico compressed baker's yeast 0,5 kg



Unit packaging 0.5 kg



Collective packaging 10 kg

SPECIFICATION

Unit packaging	0,5 kg
Collective packaging	10 kg
Pallet	800 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

