

Instant Dry Yeast

Active dry yeast preparation for bakery and qualified food fermentation applications.

CAS No. Biological preparation (no single CAS)	EC / List No. Biological preparation (not assigned)	Transport Non-dangerous goods
---	--	----------------------------------

Product Information

Active dry yeast preparation for bakery and qualified food fermentation applications.

Specifications

Parameter	Specification
Physical shape	Particles or strips
Colour	Yellowish brown to light yellow
Odour	Characteristic yeast odour; no abnormal odour
Fermentation power	≥450 mL/h
Moisture	≤5.5 %
Active-cell proportion	≥75 %
Conservation proportion	≥80 %

Grade-specific supply limits. The agreed specification and batch COA govern delivery.

Typical Properties

Property	Typical Value
Molecular formula	Biological preparation
Molecular weight	Not a single molecule

Applications

Bread and bakery leavening: Active yeast for bread and bakery dough development.

Buns and leavened dough: Ingredient for qualified buns and related fermented dough systems.

Food fermentation development: Biological fermentation ingredient for technically supervised food processes.

Packaging / Storage

Item	Information
Packing	100 g to 20 kg vacuum bags in cartons
Storage	Keep vacuum bags sealed in original cartons in a dry, cool place, protected from humidity, heat and ignition sources. Reseal opened packages promptly and protect the material from contamination.
Shelf life	Two years in sealed original packaging stored cool and dry.
Handling	Provide effective ventilation during powder transfer. Wear suitable protective gloves, safety goggles and work clothing. Avoid airborne dust, ingestion and unnecessary skin or eye contact.

Company Contact

Supplier	Hainan Zhongxin Chemical Co., Ltd. (ZXCHEM)
Shanghai office	Room 1001, Building A, Caohejing Center, No. 1520 Gumei Road, Xuhui District, Shanghai, China
Telephone / Email	+86-21-54265599 / sales@zxchem.com.cn
Website	www.zxchem.com