

BULK LIQUID CREAM YEAST



CONCEPT

As wholesale bakeries become larger and more automated, they look to bulk handling and computer monitoring of ingredients as a solution to improved productivity and reduced costs. Most major ingredients used in the bakery, such as flour, water, sugar, etc., are already being handled by bulk systems. Yeast remained the only critical ingredient not handled this way.

In 1975 it was clear to Lallemand that concentrated liquid yeast was the answer for large bakeries. After years of promoting the concept, a liquid yeast system was installed in a Montréal bakery in 1982 – the first commercial bakery in North America to use liquid yeast for all its production.

The liquid yeast is delivered by milk tankers and pumped into refrigerated holding tanks at the bakery. Everything from unloading, operation and sanitation is controlled by a computer using a custom software package designed by Lallemand. The computer also monitors inventory and malfunctions within the system.

ADVANTAGES

Lallemand Liquid Cream Yeast offers the modern baker many advantages, including:

- Freshness because of reduced handling at the yeast plant and a more controlled yeast rotation

- Consistency through standardization of the yeast activity from delivery to delivery with metering accuracy exceeding scaling accuracy
- Reduced inventory by applying the “just-in-time” manufacturing concept
- Improved stability over conventional compressed yeast, because of reduced oxidation
- Improved activity achieved by better yeast dispersion within the dough
- Cleaner operations without the mess of yeast spillage and empty bags
- Reduced cost achieved by eliminating packaging, handling and waste disposal
- Improved sanitation and better microbiological control.

APPLICATIONS

Lallemand Liquid Cream Yeast can be used wherever compressed yeast is used at the corresponding equivalency ratio. The liquid cream yeast cream is measured in litres to avoid costly confusion between the yeast plant and the bakery during the ordering process.

Lallemand guarantees the following equivalency:

- 1.5 litres of cream yeast = 1 kg of compressed yeast
- 0.18 U.S. gallons of cream yeast = 1lb of compressed yeast



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PRODUCT SPECIFICATIONS

Classification:

Fresh bakers' liquid yeast, a primary grown strain of *Saccharomyces cerevisiae*.

Appearance:

Pale, ivory-tan colored liquid with the consistency of cream.

Shelf-life:

Exceeds norms for compressed yeast. No detrimental loss of activity after 10 days at 4° C.

Solids:

18% ± 2%

Specific gravity:

1.06 ± 0.02

Packaging:

Bulk and semi-bulk deliveries available.

SYSTEM FLOW

