

Baking yeast organic gluten

Designation: baker's yeast dry

Description: Dry organic baker's yeast in a practical sachet, extra strong for extra fluffy dough and an light and airy appearance. Easy to work with as it is relatively insensitive to temperature, time and moisture. Delicious breads, crispy rolls and fine cakes are easy to make.

Preparation: One sachet of baker's yeast is equivalent to ½ cube of fresh yeast and is sufficient for 500 g of flour. Mix the contents of the sachet evenly into the flour, do not dissolve in water first. Do not store above 32°C.

Ingridients: yeast dried*

* from controlled organic cultivation

Raw food: No
Fairtrade: No
Gluten-free: Yes
Vegan: Yes
Superfood: No
Naturally gluten-free: No
Plastic-free: No
Organic: Yes
Value Pack: No

ECO Control Point: DE-ÖKO-006

[Zum Produkt](#)

Nährwerte

Unzubereitet pro 100 g

Calorific value kj	1564 kj
Calorific value kcal	374 kcal
Fat	7.3 g
Of which saturated fatty acids	1.3 g
Carbohydrates	30 g
Of which sugar	0.5 g
Fibers	26 g
Protein	34 g
Salt	0.31 g

Allergene

Gluten-containing cereal	Nein
Chicken egg	Nein
Peanuts	Nein
Milk	Nein

Example Company

Celery	Nein
Sesame seeds	Nein
Lupines	Nein
Crustaceans	Nein
Fish	Nein
Soy	Nein
Nuts	Nein
Mustard	Nein
Sulfur dioxide and sulphite	Nein
Molluscs	Nein
Cashews	Nein
Spelt	Nein
Barley	Nein
Oat	Nein
Hybrid Strains	Nein
Kamut	Nein
Macadamia	Nein
Almonds	Nein
Brazil Nuts	Nein
Pecans	Nein
Pistachios	Nein
Rye	Nein
Hazelnuts	Nein
Sesame	Nein
Walnuts	Nein
Wheat	Nein