Thompsons Food Service Ltd. **Nelsons Yard** South Denes Road Great Yarmouth Norfolk NR30 3PR



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TFS - Dairy Fresh Yeast - Information

Solid, brittle, and moist biomass consisting of mostly living Saccharomyces cerevisiae cells. it is obtained through aerobic fermentation processes from pure strains specific for each use. The fermentation substrates are primarily made from beet molasses.

TFS Product Code: 031281 Suppliers Product Code: BP033

Information Last Updated: 07/10/2025 **Date Produced:** 30/10/2025



Allergy Information

Key: Contains













Lupin



Nuts













Milk Celery Sulphur Dioxide

Soya

Cereal Peanuts







Molluscs Mustard

Nutritional Information

100g or 100ml Serving Unit:

110.00 Energy (kcal) 464.00 Energy (kJ) 15.00 Protein (g) 4.50 Carb (g)

Of Which Sugars (g) 3.50 Fat (q) 1.80

Of Which Saturates

0.30 (g) Fibre (q) 8.50

Salt (g) 0.01

Dietary Information

Key: Suitable for









Kosher Vegetarian Halal Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

> Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

Yeast (Saccharomyces cerevisiae).

Handling Information

Directions for Use

Storage Instructions

Yeast intended for making dough or for brewing. To be consumed after cooking.

Best if stored between 0 and 6°C.

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