

Allinsons Dried Yeast Easy Bake - Information

Dried, fast-acting yeast with bread improver ascorbic acid. Suitable for use in bread makers or for hand baking.

TFS Product Code: 028933
Suppliers Product Code:
Information Last Updated: 20/09/2022
Date Produced: 25/04/2025



Allergy Information

Key: **Contains** **May Contain**



Sesame



Gluten



Crustaceans



Eggs



Lupin



Nuts



Milk



Celery



Sulphur Dioxide



Soya



Cereal



Peanuts



Fish



Molluscs



Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	382.00
Energy (kJ)	1598.00
Protein (g)	47.80
Carb (g)	34.40
Of Which Sugars (g)	27.50
Fat (g)	5.70
Of Which Saturates (g)	4.70
Fibre (g)	0.90
Salt (g)	0.00

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.

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Ingredients

Yeast (*Saccharomyces cerevisiae*), Emulsifier (Sorbitan monostearate), Flour Treatment Agent (Ascorbic Acid).

Handling Information

Directions for Use

N/A

Storage Instructions

Dry conditions of below 65% relative humidity and at 10-20°C avoiding temperature fluctuations in excess of 5°C in any 24 hour period. The product must be stored away from substances with strong odours and it should not be subjected to draughty conditions, direct light or sources of ignition. Store in the fridge once opened with the lid secured back on. Use within 4 months once opened. Packed in a protective atmosphere.

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