

Enzym Dried Yeast - Information

Instant dried yeast in pellet form which enables rapid fermentation.

TFS Product Code: 032117
Suppliers Product Code:
Information Last Updated: 11/02/2026
Date Produced: 28/06/2026



Allergy Information

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



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	355.00
Energy (kJ)	1486.00
Protein (g)	43.50
Carb (g)	19.00
Of Which Sugars (g)	14.00
Fat (g)	5.70
Of Which Saturates (g)	0.90
Fibre (g)	27.00
Salt (g)	0.30

Dietary Information

Key: **Suitable for**



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.

Enzym Dried Yeast - Information

TFS Product Code: 032117
Suppliers Product Code:
Information Last Updated: 11/02/2026
Date Produced: 28/06/2026



Ingredients

Yeast (*Saccharomyces cerevisiae*), Emulsifier (E472e, E491), Antioxidant (ascorbic acid)

Handling Information

Directions for Use

Either add directly to the flour or mix dough one minute after kneading has begun. For use with dough with a low sugar and no sugar content.

Storage Instructions

Keep in cool and dry place

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.