



A & S
6032801 - Granaroma Yeast

Description: Particularly mild fermented wheat sponge dough for the direct processing of wheat baked goods as well for the application in ready mixes, concentrates and baking improvers.
Usage Level: Use at 1-5% of the total flour weight according to the recipe on the bag label.



* Benefits

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Granaroma Yeast has a powder appearance, light beige in color, and has a mild aromatic aroma.
All ingredients comply with the FDA's CFR Title 21 regulations and/or are considered Generally Recognized As Safe (GRAS).

Ingredients

Wheat Sour (Wheat Flour, Water, Starter Culture, Malted Wheat Flour, Yeast).

⚠ Allergens

Contains:



wheat

Free From:



crustaceans



eggs



fish



milk



peanuts



sesame



soy



tree nuts

Nutrition Facts

Servings per Container 250
Serving size 100.0g (100g)

Amount per serving
Calories 370

% Daily Value*

Total Fat 2.5g 3%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 69g 25%

Dietary Fiber 5g 18%

Total Sugars 1g

Includes 0g Added Sugar 0%

Protein 17g

Vitamin D 1mcg 6%

Calcium 0mg 0%

Iron 0mg 0%

Potassium 336mg 8%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

Store for up to 12 months in a cool, dry environment at 20C/68F.

Serving Suggestions

Dough Improver

Prep & Cooking Suggestions

Use at 1-5% of the total flour weight according to the recipe on the bag label.

📄 Product Specifications

Brand	Manufacturer
A & S	Abel & Schafer Inc

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	60328.01	6032801	00715803026309		1/55.1 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
55.8lb	55.1lb	United States	Yes	

Shipping Information						
Length	Width	Height	Volume	TLxHI	Shelf Life	Storage Temp From/To
26in	17in	6in	1.53ft3	5x8	273days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	370	Total Fat	2.5g	Sodium	0mg
Protein	17	Trans Fats	0g	Calcium	0mg
Total Carbohydrates...	69g	Saturated Fat	0g	Iron	0mg
Sugars	1g	Added Sugars	0g	Potassium	336mg
Dietary Fiber	5g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	1mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

Additional Images

