

AB | MAURI
Passionate About Baking™
Global Expertise. Local Knowledge



the global standard
in dry yeast



RED

Sugar levels of
0-7%

Mauripan Red is specially developed for doughs having a sugar level of 0-7%. Ideal for Sandwich Breads, Baguettes, Bread Rolls, Croissants, Continental Style Breads, Focaccia, Arabic Flat, Multi-Grain, Rye and Par-Baked Breads, Yeast Raised Doughnuts.



Instructions and tips for usage

Method 1 {Preferred}



Combine flour, Mauripan and other dry ingredients in mixing bowl. Blend at low speed.



Add correctly tempered water to achieve required finished dough temperature. Mix until dough is fully developed. Process dough in normal manner.



Storage

After opening the vacuum pack, store the remaining yeast in a closed air tight container in the refrigerator.



Method 2

When using ice or ice cold water

Combine flour and all other dry ingredients (except Mauripan) in mixing bowl. Blend at low speed.



Add correctly tempered water / ice to achieve required finished dough temperature. Mix until water is incorporated (30-60 secs).



Add Mauripan Yeast and mix until dough is fully developed.. Process dough in normal manner.