





















ALL ABOUT YEASTS!

A baking essential that's on the rise always!
Here's your guide to different kinds of yeasts and their usage in baking.

	Active Dry Yeast	Instant Yeast	Fresh Yeast
Texture	 Coarse & Large Granules	 Fine Granules	 Blocks or Cubes
Rising Time	 1 - 2 hrs	 10 mins	 1 - 1.5 hrs
	 30 mins - 2 hrs	 30 mins - 1 hr	 1 hr
Shelf Life	 1-2 years	 1-2 years	 3 weeks
Proofing Process	 Required	 Not Required	 Not Required
Dishes	 Braided Lemon Bread  Dinner Rolls	 Italian Easter Bread	 Flatbreads, Cinnamon Rolls  Braided Bread with Herbs



Let your dough rise to the right yeast!

