

# BRUGGEMAN INSTANT YEAST **BLUE LABEL**



EXPLORE OUR UNIVERSE TO EXPAND YOUR BUSINESS

**BRUGGEMAN**  
experts in yeast since 1949



[www.algistbruggeman.be](http://www.algistbruggeman.be)

# BRUGGEMAN INSTANT YEAST

## BLUE LABEL

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premium quality for lean dough

suitable for almost every recipe and every baking technique

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available in 500 g, 10 kg and 125 g packs

### STRONG FERMENTATION

For optimum baking results, the baker needs yeast with high and stable fermentation capacity. He must be able to achieve consistent proofing-time from one batch to another. This is precisely what Bruggeman sets out to guarantee in all its products.

### PREMIUM QUALITY

Bruggeman is continuously investing in research and gives the greatest possible attention to quality assurance. Its laboratories check each batch for activity, microbiology and conservation properties to guarantee premium quality at all times.

Moreover, the test bakery makes sure that no product ever leaves the plant before Bruggeman is fully convinced of its reliability.

### STRONG EXPERTISE

Bruggeman, the leading manufacturer of baker's yeast since 1949, is 100% dedicated to yeast. This has endowed Bruggeman with a strong product knowledge and process control, which results in a first class product.

### ECONOMY

Bruggeman dry yeast is a natural living yeast in a dehydrated form. As a result, it does not require refrigeration during transport and storage. Also, the storage space needed is very limited. Its rock-hard vacuum packing gives Bruggeman dry yeast a shelf life of two years, with all its freshness sealed. An extra asset is that accurate and easy dosage is made possible.

### CONVENIENCE

There is no need to rehydrate Bruggeman dry yeast before use: it can be mixed with the flour straight away, before any water is added.

If cold water is used, it is preferable to add Bruggeman dry yeast about one minute after the mixing has begun: direct contact with the cold water is thus avoided.

### UNIVERSE OF TASTE AND FLAVOUR

Bruggeman dry yeast guarantees optimum fermentation and dough development. But on top of this, it also produces natural aromatic substances which lend fresh bread its unique flavor.

### VERSATILITY

Thanks to its outstanding characteristics, Bruggeman dry yeast is eminently suitable for all baking techniques and recipes.

### FULL COMMITMENT

All over the world, Bruggeman dry yeast is used daily in thousands of small artisanal bakeries as well as in large industrial plants. A worldwide team of experienced bakery technologists is committed to give the best possible service and assistance wherever needed.

**BRUGGEMAN**

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