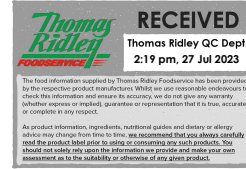


Supplier's Product Code :
Product Added :
Last Updated by Supplier :
erudus id :

161034
22 March 2018
07 September 2022
64a5a8e89f62430bb2172946a73e4b58



The information on the Erudus System has been supplied by the manufacturers of the products and, whilst the owners of the Erudus System take steps to ensure the information is regularly updated, they give no warranty and no guarantee that the information is accurate. Product information and ingredients may change, please always read product labels carefully in addition to using the information provided by Erudus One.

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Hovis Fast Action Bread Yeast 42g

Short Product Name:
Yeast

Product Description:
Fast Action Bread Yeast.

General Information

Food/Drink :	Food
Product Category :	Ambient
Generic Product Type :	Baking Mixes

Supplier's Product Code :
161034
Supplier: Premier Foods
Premier Foods, Premier House
Centrium Business Park, Griffiths Way
St Albans

AL1 2RE
England
P: 01727 815850

OUTER PRODUCT

Outer case Information

Outer Case GTIN :	05035735261032
Packaging Type Description :	Case
Total Quantity of Inner Units in Outer Case :	10 Units
Is Trade Item Splittable? :	Yes

Outer Case Length :	263 mm
Outer Case Width :	148 mm
Outer Case Height :	105 mm
Product Gross Weight :	0.57 kg
Product Net Weight :	0.42 kg

Pallet Information

Quantity of Cases Per Pallet Layer :	28 Cases
Quantity of Layers Per Pallet :	10 Layers
Quantity of Cases Per Pallet :	280 Cases

Pallet Height :	1.21 MTR
Pallet Gross Weight :	189.60 kg

Logistical Information

Shelf Life from Time of Production :	365 Days
Guaranteed Shelf Life on Delivery :	60 Days

Minimum Order Quantity :	Not specified.
Delivery Lead Time :	Not specified.

Waste Packaging Weight - Outer Case

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	15.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Waste Packaging Weight - Transport Packaging

Plastic :	Not specified.
Paper/Board :	Not specified.
Percentage Recycled Plastic :	Not specified.

Wood Total :	Not specified.
Is Pallet Returnable? :	-

Other Information

Supplier Comments : Not specified.
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INNER PRODUCT

Origin Information

Product Country of Origin/Place of Provenance:	United Kingdom
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Additional Origin Details:

Not specified.

Inner Pack Information

Internal GTIN:	5010024160975
Packaging Type Description:	Carton
Variable Weight Consumer Item:	No
Net Drained Weight:	Not specified.

Inner Unit Length:	25 mm
Inner Unit Height:	105 mm
Inner Unit Width:	145 mm
Inner Product Weight:	42.00 g
Inner Product Weight Units:	g

Weight/Volume:

6x7g sachets
42g pack

Handling Information

Directions For Use:

Why choose Hovis yeast?

- Perfect for hand baking and break machines.
- Suitable for any recipe requiring quick, fast action, instant or easy bake yeast, because there is no need to activate in water first.
- Quicker and easier than fresh or "dried active" yeast.
- Simply add straight to the dry ingredients.
- For best results, use with Hovis bread flours.

Each 7g sachet = 2 teaspoons

Hand baking

(Makes 1 large loaf)

500g Hovis strong white bread flour

25g butter

1 1/4 tsp salt

1 Hovis fast action bread yeast sachet

275ml warm water

2 tsp sugar to give added flavour and thicker crust (optional)

1. In a large bowl, mix together the flour, (optional sugar) and salt. Rub in the butter then stir in the yeast.
2. Stir in the water and mix into a soft dough by hand.
3. Knead for 10 minutes by hand or 5 minutes in an electric mixer fitted with a dough hook. Place in a bowl and cover with a clean, damp tea towel (this stops the dough from drying out). Leave to rise in a warm place for 1 hour or until doubled in size.
4. Turn out onto a lightly floured surface and shape the dough then place in a greased 2lb tin or on an oven tray. Cover with a clean, damp tea towel and leave in a warm place until doubled in size (45 min to 1 hour).
5. Uncover and bake in an oven, preheated to 230°C (210°C Fan, Gas Mark 8) for 30-35 minutes.
6. Take the loaf out of the tin and cool on a rack.

The baked loaf should sound hollow when tapped underneath.

Golden Crust

Beat 1 egg with a little milk. Brush evenly before baking.

Soft Crust

Dust with flour before baking. Wrap in a dry, clean tea towel once baked.

Bread Machine

We recommend that you refer to your manufacturer's guidelines as each machine works slightly differently. Please take care to add ingredients in the order listed.

Storage Instructions:

Sachet contents are packed in a protective atmosphere.
To achieve the best results from Hovis yeast, store in a cool dry place.

Dietary Information

Ingredients :

Dried Yeast (93%), Flour Treatment Agents (Ascorbic Acid, Alpha Amylase) Emulsifier (Sorbitan Monostearate) Salt, **WHEAT** Flour, **WHEAT** Starch.

Product contains:

GM Protein/DNA :	No
Celery/Celeriac (and products thereof) :	No
Lupin (and products thereof) :	No
Eggs (and products thereof) :	No
Fish (and products thereof) :	No
Soybeans (and products thereof) :	No
Milk (and products thereof) :	No
Mustard (and products thereof) :	No
Peanuts (and products thereof) :	No
Sesame Seeds (and products thereof) :	No
Crustacea (and products thereof) :	No
Molluscs (and products thereof) :	No
Nuts (and products thereof) :	No
Almond nuts :	No
Hazelnuts :	No
Walnuts :	No
Cashew nuts :	No
Pecan nuts :	No
Brazil nuts :	No
Pistachio nuts :	No
Macadamia nuts :	No
Queensland nuts :	No
Cereals Containing Gluten :	Yes
Wheat (and products thereof) :	Yes
Rye (and products thereof) :	No
Barley (and products thereof) :	No
Oats (and products thereof) :	No
Spelt (and products thereof) :	No
Kamut (and products thereof) :	No
Gluten content <20ppm :	No
Hydrogenated Vegetable Oil/Fat :	No
Palm Oil :	No
Sulphur Dioxide and Sulphites :	No
Sulphur Dioxide/Sulphites Concentration :	0

Product contains :

Artificial Antioxidants :	No
Artificial Colours :	No
Artificial Flavourings :	No
Artificial Flavour Enhancers :	No
Artificial Preservatives :	No
Artificial Sweeteners :	No

Product suitability:

Suitable for a Vegetarian Diet :	Yes
Suitable for a Vegan Diet :	No
Suitable for Sufferers of Lactose Intolerance :	No
Suitable for Coeliacs :	No
Approved for a Halal Diet :	No
Approved for a Kosher Diet :	No
HFSS (High in Fat, Salt and Sugar) :	No

Allergen Statement :

For allergens, including cereals containing gluten, see ingredients in BOLD.

Nutritional Information

Average Serving :	Not specified.
Count per 100g :	Not specified.
Count Per Pack :	Not specified.
Energy per 100 G/ML :	1,356.00 kJ
Energy per 100 G/ML :	322.00 kcal
Fat per 100 G/ML :	3.4 g
- of which Saturates per 100 G/ML :	1.2 g
- of which Mono-unsaturates per 100 G/ML :	Not specified.
- of which Polyunsaturates per 100 G/ML :	Not specified.
Trans Fats per 100 G\ML :	Not specified.
Carbohydrate Per 100 G/ML :	17.6 g
- of which Sugars per 100 G/ML :	13.9 g
- of which Polyols per 100 G/ML :	Not specified.
- of which Starch per 100 G/ML :	Not specified.
Fibre per 100 G/ML :	21.1 g
Protein per 100 G/ML :	44.8 g
Salt per 100 G/ML :	0.3 g
Sodium per 100 G\ML :	Not specified.

Vitamin A per 100g :	Not specified.
Vitamin C per 100g :	Not specified.
Folate/Folic Acid per 100g :	Not specified.
Calcium per 100g :	Not specified.
Iron per 100g :	Not specified.
Zinc per 100g :	Not specified.
Cholesterol per 100 G/ML (UK/FR) :	Not specified.
Non Milk Extrinsic Sugars per 100gm :	Not specified.
Alcoholic Strength %Vol :	Not specified.
Fat Percentage in Dry Matter per 100g :	Not specified.

Waste Packaging Weight - Inner Unit

Glass :	0.00 g
Plastic :	0.00 g
Percentage Recycled Plastic :	Not specified.
Paper/Board :	15.00 g

Aluminium :	0.00 g
Steel :	0.00 g
Other :	0.00 g

Accreditations / Certifications / Assurance Schemes

BRCGS Certified Production :	Yes
Red Tractor :	No
Fairtrade :	No
Marine Stewardship Council Certified (MSC) :	No
Organic :	No
SALSA (Safe & Local Supplier Approval) :	No
British Lion Mark :	No
RSPCA Assured :	No
LEAF Marque (Linking Environment and Farming) :	No
Rainforest Alliance :	No
Food for Life Supplier Scheme :	No
Quality Meat Scotland :	No
Farm Assured Welsh Livestock :	No
Northern Ireland Beef & Lamb Farm Quality Assurance Scheme :	No
Quality Standard Mark (Beef/Lamb) :	No
Roundtable of Sustainable Palm Oil (RSPO) :	No
School Approved (The Requirement for School Food Regulation 2014) :	No
IFS Food Standard :	No
Best Aquaculture Practices (BAP) Certification :	No
ISO 14001 (Environmental System) :	No
FSSC 22000 :	No

Other Accreditation : All our suppliers are BRC accredited or similar.	
Intra Stat/Taric Code :	Not specified.
Commodity Code :	Not specified.
Identification/Health Marks :	Not specified.

Standards Testing

Do you undertake trend analysis of
microbiological results?: Yes

Is shelf life testing undertaken?: Yes

Microbiological Standards

Not available.

Analytical Standards

Not available.