

**YOU  
BAKE  
YOU  
WIN\***



**VICTORIA YEAST, YOUR VICTORY !\*\***



Victoria comes in just one pack size:  
**500g format.**

**V**  
**PERFORMANCE**

**V**  
**CONSISTENCY**

**V**  
**EASY TO USE**

**V**  
**STABILITY**

Victoria yeast is your **key to victory**, in the highly essential field of baking and feeding the rest of the world.

**Reliable, efficient and powerful**, it has been the winning asset of both craft and industrial bakeries for the past 35 years, all over the world.

Its essential quality as well as customers loyalty, makes it unique and irreplaceable. Whatever the situation, whatever the dough: it instantly works and never lets you down.

To use Victoria Yeast is a win win situation for both users and customers, because nothing beats baking with Victoria Yeast!

### Application

Victoria Yeast is an instant dry yeast that adapts to all types of bread making, or risen baked goods.

### Use

Whether incorporated directly into the flour or added at the start of kneading, Victoria yeast is easily dispersed and blends into the dough quickly and evenly for optimal fermentation.

### Shelf life

2 years from the date of production, with the exception of special regulations.

### Precautions for use

Store the yeast in a dry place away from any heat source.

- After opening the pack, use within 48 hours or store the closed pack in the refrigerator and use within 8 days.
- No rehydration required before using.
- Do not put in direct contact with ice or ice water.

### Packaging

Packaged in **boxes of 20 x 500g**.

