BRUGGEMAN
INSTANT YEAST

BROWN LABEL

EXPLORE OUR UNIVERSE TO EXPAND YOUR BUSINESS

BRUGGEMAN
experts in yeast since 1949
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.

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.

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.

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.

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.

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.

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

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.