

APPLICATIONS GUIDE

From Batters & Breadings, Sauces & Gravies and even to low fat flavor systems, PEKIN BREWERS DRIED YEAST 62-F can provide overall enhancement, depth of character and improved mouthfeel.

FLAVOR SYSTEM	RECOMMENDED USAGE LEVEL*	ENHANCEMENT TYPE
BATTERS AND BREADINGS	0.1 – 0.2%	Adds fermented notes.
BEEF – Bouillon	0.1 – 0.2%	Intensifies meaty, beefy flavor. Added fat enhancement.
BEEF - Gravy	0.1 – 0.2%	Enhances meet flavor, root vegetable notes.
BREAD (Chemically leavened)	0.05 – 0.10%	Adds fermented notes.
CHEESE (Alfredo Type) – Sauces	0.05 - 0.10%	Increase in mouthfeel, creamy/buttery notes. Increase in aged hard cheese flavor.
CHEESE (Cheddar Type) – Sauces, Snacks	0.1 - 0.2%	Adds aged character and true cheese flavor, cuts butyric notes
CHICKEN – Bouillon	0.1 – 0.2%	Adds visceral, meaty (giblets) flavor. Sherry notes.
CHICKEN - Gravy	0.1 – 0.2%	Enhances roasted chicken meat flavor. Increased mouthfeel.
CHOCOLATE - Dark	0.05 – 0.15%	More intensity and depth of flavor, sweeter.
SOY SAUCE – Non-fermented	0.1 – 0.2%	Adds fermented flavor notes. Increase in salt perception.
SALAD DRESSING – Fat Free Ranch	0.05 – 0.1%	Increase in overall flavor profile. Increase in cheese/cream notes. Better mouthfeel.
SALAD DRESSING – Fat Free Italian	0.05 – 0.1%	Increase in herb and savory notes. Increase in cheese notes. Better mouthfeel.

* Recommendations are on a percent basis of the finished product