



ACTIVE PEACEFULNESS

How can you be sure of mastering the fermentation within your dough? With Nevada, you have a guarantee, a certainty. By combining our yeast with your expertise, you can be sure of the most important thing. You can stay fully active to manage your busy days, with complete peace of mind.

Nevada, active peacefulness

Yeast, a peaceful force of nature, an ancestral resource that acts within dough, where our expertise can be found.

For the past 40 years, Nevada has been bringing you a yeast that guarantees stability, regularity and optimum performance for your products. You can count on us to provide concrete and effective solutions for managing intense and busy days with greater peace of mind.

Nevada, active peacefulness



MORE CONTROL

Great and consistent proving capacity.

MORE GUARANTEE

A yeast with a quality guarantee for a consistent result.

MORE PRACTICAL

A yeast that allows for optimum fermentation, regardless of the type of dough and the amount of sugar.



USEFUL INFORMATION

Directions for use

Whether added directly to the flour, or added at the beginning of kneading, Nevada yeast is easily dispersed and quickly and evenly incorporated in the dough for optimum fermentation.

Shelf life

Two years' shelf life after the production date.

Precautions for use

Store in a cool and dry place.

Once the packaging has been opened, use the content within five days. Keep the product refrigerated, enclosed in its original packaging.

