



L'hirondelle

A fresh yeast suitable for common French breads (sugar and fat free).

L'hirondelle is the trusted brand of generations of bakers around the world.

- **Level of use:** 2.5 to 3% of the total flour weight.
- **Implementation:** add the yeast to the flour, preferably at the start of mixing.
- **Storage:** to be kept chilled in a ventilated atmosphere at a temperature between 0 and 10°C (optimum temperature between 2 and 4°C).
- **Packaging:** 10 kg net carton pack comprising 4 strips of 5 blocks of 500g. Each strip is wrapped in a protective cellulose film.

✓ **The iconic fresh yeast brand** which has been around since 1895.

✓ **Appreciated for its consistency**, L'hirondelle boasts freshness similar to the first day of production.

✓ **Very crumbly** and, therefore, easy to add and blend in the mixer.

✓ **Provides with excellent baking results** for all bread types.

✓ **Particularly effective** for raw frozen dough products.

✓ **Suitable** for all short and long breadmaking diagrams.





Yeast

Essential for fermentation, yeast gives dough life. It enhances taste, develops aromas and lends good volume to bread.

Use L'hirondelle yeast of natural origin in your every day tasks to guarantee optimum performance, stability and consistency.

Because everyone needs performance and innovations.

We develop technical products you can trust and to suit all applications. Innovation is what we're all about.



L'hirondelle

Lesaffre's emblematic yeast, guaranteeing stable, consistent fermentation for the best possible bread results.



L'hirondelle 1895

A special yeast for manufacturing traditional French loaves and recommended for push tray proofing.



L'hirondelle Biorganic

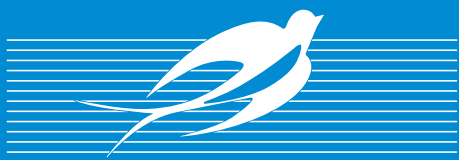
Certified organic yeast for producing exceptional bread in total peace of mind in compliance with European regulations.



L'hirondelle Sweet dough

The ideal osmotolerant yeast for creating all types of Viennese pastries and brioche goods.

L'hirondelle®



Since 1895, L'hirondelle is the iconic fresh yeast brand of Lesaffre.

Free, caring and efficient, L'hirondelle has enabled bakers to give the very best of themselves and succeed in everything they do.

Where everything starts



"I used to watch my father every day, that's when I knew I wanted to be a baker."

Romain Malot West
Roost-Warendin – FRANCE.