

THE EXPERTISE
INSIDE EVERY
BREAD.



BRUGGEMAN[®]
BOOSTING BAKERS SINCE 1949

BRUGGEMAN INSTANT BLUE LABEL

Bruggeman Instant is a premium quality yeast for lean dough. Suitable for almost every recipe and every baking technique. Available in 10kg, 500g, 125g and 11g packs.



STRONG FERMENTATION

As experts we know you need very consistent proofing times to get the finest baking results. That's why our yeasts have a guaranteed high and stable fermentation capacity.

UNIQUE TASTE & FLAVOUR

Bruggeman Instant produces natural aromatics which lend fresh bread its unique flavour.

CLEVER & CONVENIENT

You can mix Bruggeman Instant with the flour before any water is added. If you use cold water, add our yeast about one minute after you start mixing to avoid direct contact with the cold water.

SMART ECONOMICS

Bruggeman Instant is a natural living yeast in a dehydrated form. The vacuum packaging guarantees a two-year shelf life, with all freshness sealed. Storage space is limited, and no refrigeration is needed before opening.

BRUGGEMAN EXPERT SERVICES

Bruggeman has been boosting bakers since 1949. We put our expertise into our yeasts, into our ingredients, and into your hands. Do you want your new recipe to really shine? Is it time to optimize your processes? Getting ready to attract new customers? Just ask. Our expertise is at the service of yours, with real-life advice that will raise your craft beyond limits. That's why great bakers always demand Bruggeman.



We provide personal expert advice throughout your baking process.



Our technical support teams come to your aid when needed.



We provide great training and workshop experiences in our Bruggeman expertise center.



We help you to customize your recipes according to market trends and your customers' needs.

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More info:

