





Comparison of Yeast Raising Power in Dough for Braided Yeast Bun at Room Temperature after 75 Minutes

- The detected range in raising power of all yeasts tested is rather high: a factor of more than 3.4 lies between the strongest and the weakest yeast!
- The group of **Conventional Fresh Yeasts** (compressed yeast cubes) offer with an average of 92 ml per 100 g dough after 75 minutes the highest raising power; however, taking into account, that test-winner Coop increases this average significantly.
- With a group average of 62 ml, **Bio Fresh Yeasts** (also compressed yeast cubes) reach only 2/3 of the raising power of the normal fresh yeasts.

Remark: Bioreal yeast, applied according to manufacturer's instructions in double quantity compared to the other yeasts, is considered here with a correspondent adjustment: its comparable raising power lies between the other bio yeasts near the average.

- The group of 4 **Dry Yeasts** is averaging at nearly 50 ml, significantly under the bio fresh yeasts.
- Test-winner in raising power is by far the conventional Coop fresh yeast, followed in the middle-field by the fresh yeasts from Migros Bio, Yeast Switzerland and Wieninger, as well as by the Migros dry yeast: Migros Bio fresh yeast leads in front of the other two conventional fresh yeasts and remarkably, Migros Dry Yeast is dense "on the heels".
The remaining three dry yeasts (Coop, Dr. Oetker and Bella) together with Coop Naturaplan fresh yeast represent the final group.