

## Shelf Life and Storage: Dry Yeast

<http://www.redstaryeast.com/lessons-yeast-baking/yeast-shelf-life-storage/dry-yeast>

Each package and jar of dry yeast is stamped with a '**Best if Used by**' date. This date is two years from the date the yeast was packaged. The month and year reflect when you should use your yeast by. The last 4 digits are for manufacturing purposes and have nothing to do with when to use the yeast by.

Example of code: FEB 2010 08 09 - Use by February 2010

Unopened packages and jars should be stored in a cool, dry place such as a cupboard; and can also be stored in the refrigerator or freezer. Yeast is very perishable when exposed to air, moisture and/or heat. Once your package or jar is opened the yeast must be refrigerated or frozen in an airtight container (see storage tips below). Under these conditions, we recommend using the Dry Yeast within 4 months after opening if refrigerated, or within 6 months after opening if frozen.

Dry Yeast should be at room temperature before using. When you are ready to bake, take out only the amount of yeast needed for your recipe and let it sit at room temperature for 30-45 minutes before using. Immediately put remaining yeast back into storage, following the storage tips below.

Yeast is a living organism, and will lose activity over time - even if the package is unopened. If you are unsure of your yeast's activity, perform the Yeast Freshness Test before using.

### **DRY YEAST STORAGE TIPS**

To prepare your dry yeast open packages for refrigerated or frozen storage:

- Fold the package down to yeast level (this removes the extra air).
- Seal with some tape or a clip before putting into storage.
- If you have a large opened package, separate dry yeast into multiple zipper bags and push out any air before sealing.
- Label bags with "Best if used by" date and date package was opened.