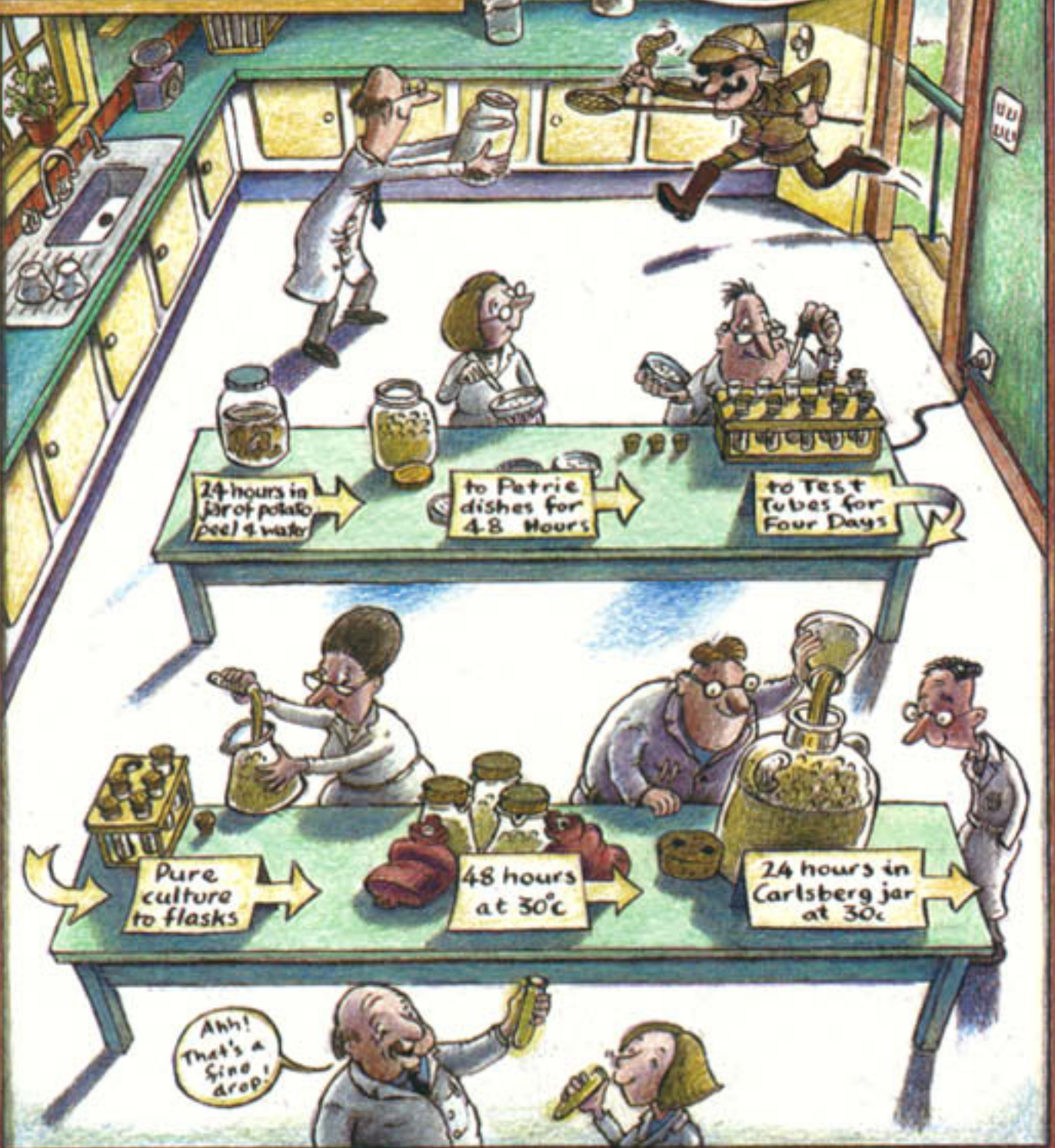


How to make BAKERS' YEAST





mmm!

MALT
MOLASSES

yeast
culture

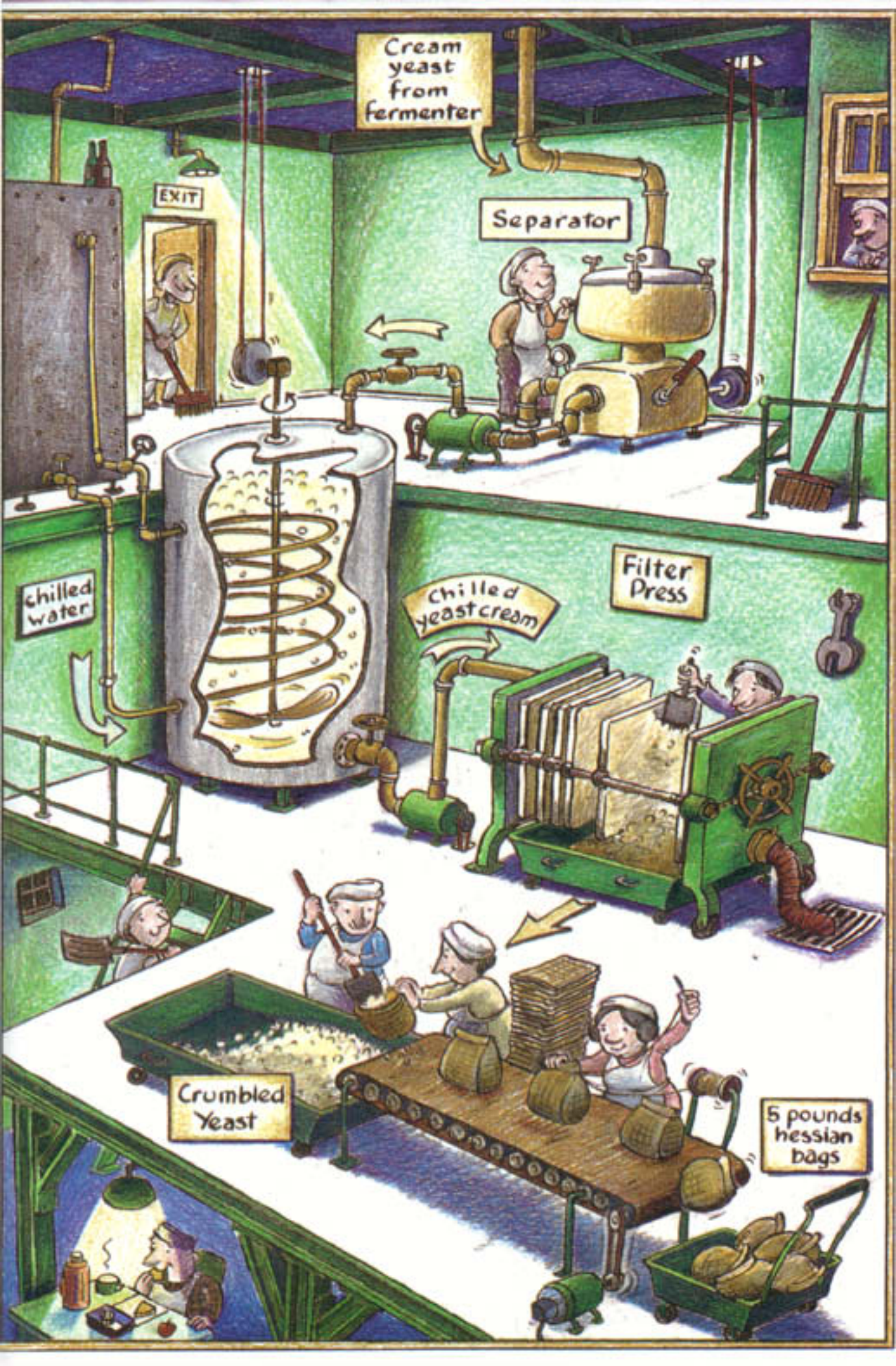
24
hours
later

steam

20 hours in
fermenter

Steam

Compressed
Air



Cream yeast from fermenter

Separator

EXIT

Chilled water

Chilled yeast cream

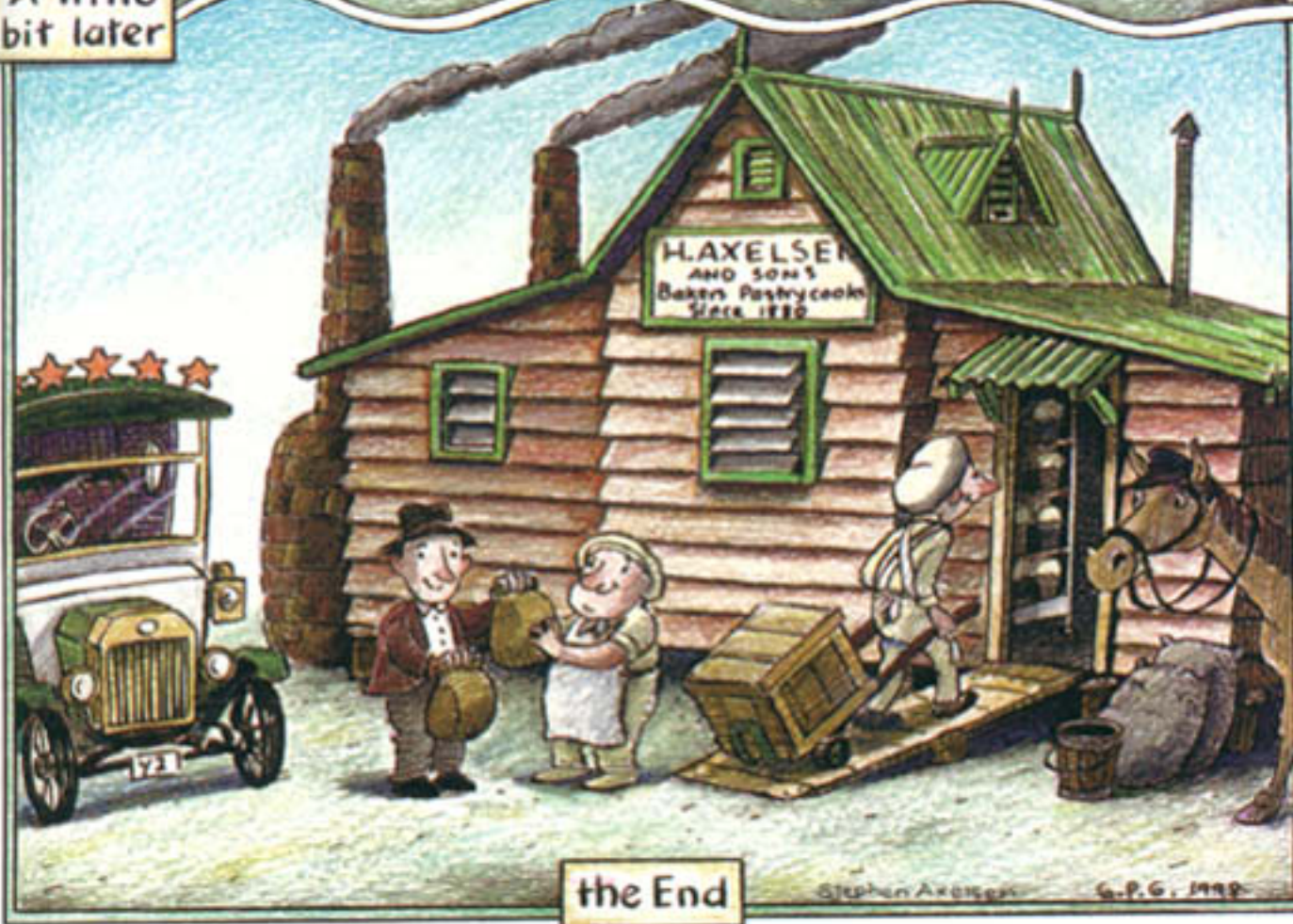
Filter Press

Crumbled Yeast

5 pounds hessian bags



A little bit later



the End