

# Yeast

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### ingredients

- [Almond oil](#)
- [Avocado Oil](#)
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- [Black bean sauce](#)
- [Corn syrup](#)
- [Grapeseed oil](#)

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## Yeast

Dried *Saccharomyces cerevisiae*, alive but dormant. The date matters more here than anywhere else on the shelf: dead yeast fails silently and takes the loaf with it.

## How long it keeps

Unopened, this keeps **2 years** — which is what puts it on [the long shelf](#).

| As sold  | Unopened, in the cupboard | Once opened             |
|----------|---------------------------|-------------------------|
| packaged | <b>2 years</b>            | 4 months — refrigerated |

Counted from the day you bought it. Figures are the **USDA FSIS FoodKeeper** table's, for unopened storage at room temperature; FoodKeeper counts a month as 30 days.

FoodKeeper's own note: *Store in cool, dry place. Must be refrigerated or frozen once opened.*

The table was not pulled from USDA — fsis.usda.gov answers 403 to non-browser clients from this machine — so it came from a mirror of the data.gov dataset and its vintage is unverified. Treat a single figure as indicative, not as a use-by date.

## Related

- [Keeps 60 days or more](#) — the whole cupboard list, by aisle.
- [Ingredients](#) — the wider shelf.
- Same aisle — *Baked Goods* — *Baking and Cooking*: [Cocoa and cocoa mixes](#) · [Sugar](#) · [Spices](#) · [Gelatin](#) · [Almond extract](#).