

DOR
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*
IMPASTO
PERFETTO

DORONÉ · PRODUCT CATALOGUE

Perfect rise, *every single* batch.

Instant dry yeast, baking essentials and flavourings for bakers who never compromise on rise.

SEVEN PRODUCT LINES

11 G SACHET → 10 KG SACK

A single *standard.*

DorOne began with a single standard: **yeast a baker can trust, every single time.** That discipline — careful fermentation, careful packing — now goes into everything we make, from an 11 g sachet on a home counter to a 10 kg sack on an industrial line.

This catalogue presents our seven product lines: four instant dry yeast families, our baking essentials and our vanillin sugar — sized for the home kitchen and the industrial bakery alike.

— *impasto perfetto*

THE PERFECT DOUGH

IN THIS CATALOGUE

01	LA NOSTRA GAMMA The Range at a Glance	P. 06
02	LIEVITO · YEAST Instant · Royal · High Sugar · 2in1	P. 08
03	FORNO & AROMI Baking Powder · Pizza Premix · Vanillin Sugar	P. 12
04	FORMATI Size & Packaging Guide	P. 15
05	QUALITÀ Quality & Production	P. 16
06	PARTNER Trade & Private Label	P. 17



CHI SIAMO — OUR STORY

A warm, golden, *unhurried* tradition.

Our approach is unhurried by design: take your time, respect the ferment, and let the dough tell you when it's ready. *impasto perfetto* — the perfect dough — is the quiet promise that travels with every pack, in the colours we chose and the small phrases printed on every label.

One yeast, one discipline, one rise — whether your kitchen is a home oven, a corner *panetteria* or a high-capacity industrial line. Seven products, a single standard, wherever you bake.

Why bakers *choose* DorOne

Four reasons the same bag of DorOne turns up in home kitchens and on industrial lines alike.



Natural Fermentation

Pure *Saccharomyces cerevisiae* yeast, caught mid-ferment — nothing artificial added, no shortcuts taken.



Quality & Hygiene

Controlled fermentation and vacuum packaging for consistent performance, batch after batch.



Built for Bakers

From artisan bakeries to industrial lines — fast activation, tolerant doughs, one reliable rise.



Bakery-Quality Results

A trusted formula bakers rely on for consistent volume, crumb and aroma in every loaf.

Natural

Consistent

Versatile

Authentic

A detailed microscopic image of yeast cells, showing various stages of budding and division. The cells are oval-shaped with visible internal structures like nuclei and vacuoles. They are set against a dark, textured background with a golden-brown color palette.

LA SCIENZA DELLA LIEVITAZIONE

Real, living *fermentation.*

Every rise starts here. Our instant dry yeast is pure *Saccharomyces cerevisiae* — living cells, gently dried and vacuum-sealed so they wake the moment they meet water and flour. No chemical leavening, no shortcuts: just controlled fermentation, batch after batch.

11g → 10kg

FULL SIZE RANGE

0

ALLERGENS

25°C

STORAGE



— *La Nostra Gamma*

The Full Collection

Seven products. One standard.

LIEVITO — INSTANT DRY YEAST



Instant Dry Yeast

10kg / 500g / 450g
125g / 100g / 11g



Royal Instant Dry Yeast

500g / 450g



High Sugar Instant Dry Yeast

500g / 10kg



2in1 Instant Dry Yeast

500g

FORNO & AROMI — BAKING & FLAVOURING



Baking Powder

14g · Single & 3-Pack



Italian Pizza Premix

14g · Single & 3-Pack



Vanillin Sugar

8g · Single & 3-Pack

DOR^e

*Impasto Perfetto —
since dough is right,
everything is right.*



LIEVITO · INSTANT DRY YEAST

Instant Dry Yeast

Our everyday baker's yeast — the full size range that travels from a single home-kitchen sachet to a 10 kg vacuum sack for industrial ovens. Fast activation, a tolerant, forgiving ferment and the same reliable rise in every pack.

AVAILABLE SIZES — THE FULLEST RANGE IN THE LINE

10 kg · vacuum

500 g · vacuum

450 g · vacuum

125 g · vacuum

100 g · vacuum

11 g · sachet

TYPE

Instant active dry yeast — add directly to the flour

BEST FOR

Everyday bread, pizza, flatbread & laminated dough

RANGE

Home sachets through industrial sacks

STORAGE

Cool & dry, below 25°C; refrigerate after opening

ALLERGENS

None — allergen free

● ALLERGEN FREE

INSTANT · NO PRE-HYDRATION



10 kg
VACUUM



500 g
VACUUM



450 g
VACUUM



125 g
VACUUM



100 g
VACUUM



11 g
SACHET

PERFECT
FOR

Daily loaves · pizza & focaccia · barbari & sangak · rolls · high-volume bakery lines

BEST SELLER



● ALLERGEN FREE

VACUUM SEALED



500 g
VACUUM



450 g
VACUUM

LIEVITO · INSTANT DRY YEAST

Royal Instant Dry Yeast

Royal Instant Dry Yeast is DorOne's premium fast-rise yeast — engineered for faster leavening and reliable fermentation across a wide range of baked goods. With rapid activation and consistent performance batch after batch, it is trusted by both artisan bakeries and industrial lines. Particularly well-suited for enriched and sweet doughs with more than **5% sugar** content, delivering stable fermentation where standard yeasts slow down.

AVAILABLE SIZES

500 g · vacuum

450 g · vacuum

INGREDIENTS

Natural yeast (*Saccharomyces cerevisiae*), sorbitan monostearate (E-491), ascorbic acid (E300).

RECOMMENDED USE

Add directly into flour at the start of kneading — no pre-hydration needed. Use up to $\frac{1}{3}$ the amount of compressed yeast. When replacing compressed yeast, add extra water to the dough. Ideal for doughs above 5% sugar (flour weight).

STORAGE

Store and transport below 25°C / 77°F. After opening, use within 48 hours or seal and refrigerate; use within 8 days.

ALLERGENS

None — allergen free

ENERGY (PER 100 G)

395 kcal · 1654 kJ

PROTEIN / CARBS / FAT

45 g · 38 g · 7 g

PERFECT FOR

Daily breads · buns · enriched doughs · sweet pastries · industrial production lines

LIEVITO · INSTANT DRY YEAST

High Sugar Instant Dry *Yeast*

Sugar slows ordinary yeast down. Our High Sugar formula is built for it — an osmotolerant strain that keeps fermenting steadily in sweet, enriched doughs where other yeasts stall, giving sweet breads and buns their full, even volume.

AVAILABLE SIZES

10 kg · vacuum

500 g · vacuum

● ALLERGEN FREE

OSMOTOLERANT



500 g
VACUUM



10 kg
VACUUM

TYPE	Osmotolerant instant dry yeast
BEST FOR	Sweet & enriched dough above 10% sugar
PERFORMANCE	Stable fermentation in high-sugar, high-fat recipes
STORAGE	Cool & dry, below 25°C
ALLERGENS	None — allergen free

Where sugar would stall an ordinary ferment, High Sugar keeps rising — gently, evenly, all the way to the oven.

PERFECT FOR

Sweet buns · doughnuts · milk bread · croissant & Danish · festive enriched loaves

LIEVITO + MIGLIORATORE

2in1 Instant Dry Yeast

Two essentials in one pack. 2in1 pairs our reliable instant yeast with a balanced bread improver, so the dough rises higher, holds its gas better and bakes to a softer, longer-lasting crumb — with one scoop instead of two. Simpler dosing for busy lines, more consistent results for every baker.

AVAILABLE SIZES

500 g · vacuum

YEAST + IMPROVER

● ALLERGEN FREE

1

SCOOP, NOT TWO

+vol

HIGHER, SOFTER LOAVES

TYPE	Instant yeast + bread improver, combined
BENEFIT	Greater volume, softer crumb, longer freshness
HANDLING	Single-dose convenience — no separate improver
STORAGE	Cool & dry, below 25°C
ALLERGENS	None — allergen free

Baking Powder

Double-acting lift for cakes, muffins and pastry — a dependable rise that activates on mixing and finishes in the oven, for light, even crumbs every time. Pre-measured in a single sachet, so there are no scales and no guesswork.

PACKAGING

14 g single sachet

3-Pack · 14 g each

USE

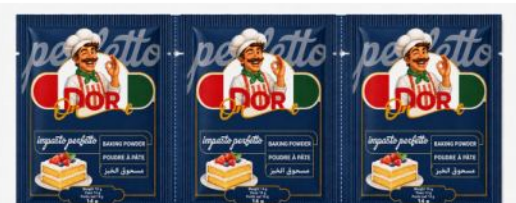
Cakes, cupcakes, pastry & quick breads

FORMAT

Pre-measured 14 g sachet — no scales needed

ALLERGENS

None — allergen free



PERFECT FOR

Sponge & layer cakes · cupcakes & muffins · scones · cookies · quick batters

Italian Pizza

Premix



DorOne Italian Pizza Premix is a ready-to-use dry blend — flour, leavening and seasoning balanced in one pre-measured sachet. Add water, mix, rest briefly and bake. Consistent results every time, for home kitchens and professional pizzerias alike.

PACKAGING

14 g single sachet

3-Pack · 14 g each

INGREDIENTS

Wheat flour, raising agents (E450 diphosphates, E500 sodium carbonates), salt, dried yeast (*Saccharomyces cerevisiae*), seasoning. Contains gluten.

DIRECTIONS

Empty the sachet into a bowl. Add 80–90 ml room-temperature water and mix until smooth. Knead 5 minutes, cover and rest 15–20 minutes. Roll to the thickness you want, add toppings and bake at 220–240°C for 8–12 minutes until golden. Makes one standard 28–30 cm base.

STORAGE

Store in a cool, dry place below 25°C, away from moisture and sunlight. Once opened, use immediately.

PERFECT FOR

Classic thin-crust pizza · pan & focaccia-style bases · flatbreads · quick weeknight bakes

Vanillin

Sugar

A warm, familiar vanilla note for cakes, creams and doughs. Fine sugar blended with vanillin dissolves smoothly into batters and folds softly through whipped cream — the little sachet that makes a kitchen smell like a *pasticceria*.

PACKAGING

8 g single sachet

3-Pack · 8 g each

INGREDIENTS

Sugar, vanillin (flavouring).
Allergen free.

DIRECTIONS

Use one sachet (8 g) per ~500 g flour or per litre of whipping cream. Add directly to dry ingredients or dissolve in the batter. One sachet equals approximately 1 tsp vanilla extract.

IDEAL FOR

Cakes, biscuits, pastry creams, custards, whipped cream and hot beverages.

STORAGE

Store in a cool, dry place below 25°C, away from moisture. Shelf life up to 24 months sealed; once opened, use immediately.

ALLERGENS

None — allergen free

un tocco di vaniglia

— A TOUCH OF VANILLA, IN EVERY SWEET THING



Size & *Packaging* Guide

Every line is sized for where it's used — home-kitchen sachets for the retail shelf, vacuum bricks and sacks for professional and industrial production.

PRODUCT	11 / 8–14 G	100 G	125 G	450 G	500 G	10 KG	PACK
Royal Instant Dry Yeast	—	—	—	●	●	—	Vacuum brick
Instant Dry Yeast	●	●	●	●	●	●	Sachet / vacuum / sack
High Sugar Instant Dry Yeast	—	—	—	—	●	●	Vacuum brick / sack
2in1 Instant Dry Yeast	—	—	—	—	●	—	Vacuum brick
Baking Powder	14 g	—	—	—	—	—	Sachet / 3-pack
Italian Pizza Premix	14 g	—	—	—	—	—	Sachet / 3-pack
Vanillin Sugar	8 g	—	—	—	—	—	Sachet / 3-pack



Vacuum protection

Yeast bricks and sacks are vacuum-sealed to lock freshness and activity until the moment of opening.



Retail-ready sachets

Pre-measured foil sachets and printed 3-packs designed to sit cleanly on the supermarket shelf.



Bulk & food service

500 g bricks to 10 kg sacks are palletised for distributors, wholesalers and high-volume bakeries.

From living culture to *sealed pack*

1**Pure culture**

Selected *Saccharomyces cerevisiae* strains, chosen for fast, reliable fermentation.

2**Controlled fermentation**

Yeast is grown under strictly controlled temperature, pH and hygiene conditions.

3**Gentle drying**

Cells are carefully dried to preserve activity — instant, no pre-hydration needed.

4**Batch testing**

Every batch is checked for activity, purity and consistency before release.

5**Vacuum packing**

Sealed in a protected environment to lock freshness through transport and storage.

**OUR STANDARD****Allergen-free range**

Every DorOne yeast line is produced allergen-free.

**Controlled shelf life**

Cold-chain storage guidance below 25°C protects activity to the best-before date.

**Consistent activity**

Batch-to-batch reliability bakers can plan production around.

CRESCI CON NOI

Rise with *DorOne*

A single sachet on a home counter or a 10 kg sack on an industrial line — same yeast, same discipline, same rise. We partner with distributors, wholesalers, bakery chains and retailers across markets.



Distribution & wholesale

Palletised supply of the full range, with export documentation and reliable lead times for regional distributors.



Private label & OEM

Bespoke pack sizes, labels and branding for retailers and bakery groups — our yeast, your label, our standard.



Bakery & industrial

Bulk formats and technical guidance for high-volume production lines, sweet and savoury dough alike.



Retail & shelf ready

Printed sachets and 3-packs with multilingual labels, designed for modern supermarket shelves.



Multilingual markets

Labels in English, Italian, Arabic and French — ready for the regions we serve.



Dedicated support

A direct line to our team for sizing, custom orders and technical baking advice — we read every message ourselves.

Parliamone — let's talk about your bakery's needs.

PARLIAMONE

Let's *talk.*

Questions about a product, a size or a private-label run? Talk to the team behind DorOne — we read every message ourselves.



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FACTORY

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SCAN · DOR-ONE.COM

*impasto
perfetto*

DorOne Product Catalogue · 2026 edition

Specifications are indicative and may be updated. Allergen-free range. Store & transport below 25°C.