

Yeast is in short supply across Europe

In a Facebook post, the factory in Budafok reassures that they are working with full steam power, but if everyone bought only as much as they used, everyone would get it.

One of the hit products of recent weeks, along with several durable foods, was yeast in stores, Népszava newspaper wrote. The demand is so high that the yeast factory in Budafok does not win with capacities. The plant, which has been operating almost for 110 years, is not only besieged by orders, but the public interest is also huge. Therefore, in a Facebook post, they tried to answer these, starting with

“the plant is operating continuously at full capacity, is not closed at all.”

Still, yeast production is a time-consuming process, so demand, that far exceeds the normal demand, can only be met slowly; even if they launched the 500g product that until now has been only sold to bakery industry. The amount that is usually enough for a week or two, nowadays it is taken from stores in hours.

They also pointed out that there is a yeast shortage across Europe due to panic buying.

They added that if everyone bought only as much as they actually use in the near future, there would be no shortage. It has been said that it will be enough again if consumers believe that they will continue to produce and supply enough yeast. Therefore, there is no need to buy and freeze a box number or invent home yeast drying.

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