

# Superior Product Consistently!

**RED STAR** 



**saf-instant**

**saf** Pro<sup>®</sup>

For more than 150 years, Lesaffre and Red Star have remained passionate about bringing superior yeast and ingredients to the baking industry. Today, we continue to proudly lead our industry with **RED STAR<sup>®</sup>** and **SAF<sup>®</sup>** brand products that set the standard of **quality** and **innovation**.

With your reputation on the line with every product baked, you can rely on **RED STAR<sup>®</sup>** and **SAF-Instant<sup>®</sup>** yeast for superior **consistent activity, stability** and **overall performance**.

## FRESH YEAST

**RED STAR** brings unique new technology in producing fresh yeast as liquid cream, crumbled and block product. Product demonstrations in a wide variety of bakeries have proven RED STAR brand yeast's consistent activity, stability and overall performance in all types of baking applications.

## DRY YEAST

**SAF-Instant** is recognized as the leading brand of instant dried yeast, thanks to its many benefits where quality and performance are concerned. SAF-Instant is suitable for all kinds of bread-making processes. Simple to use, it can be poured directly into the mixer, mixed with flour or added at the beginning of the mixing process.



**SAF-Instant Premium** provides unique benefits: faster fermentation, the use of less yeast, more resistant to cold water.

**SAF-Pro<sup>®</sup>** premium dough conditioners facilitate **efficient, trouble-free production** and **improve** the quality of yeast-raised bakery products.

## PREMIUM DOUGH CONDITIONERS

**SAF-Pro** dough conditioners impact every stage of the bakery process to help you succeed. The advantages include:

- Reduced mixing time and improved rounding, molding and sheeting
- Greater oven spring, loaf volume and uniformity
- Delicious-looking texture and crust color
- Longer shelf life

**WE ARE PROUD TO SUPPLY THE WORLD'S FINEST YEAST AND INGREDIENTS TO COMMERCIAL BAKERS!**

Visit <http://www.lesaffreyeastcorp.com/home/> our website for Commercial Bakers.

Call **800.770.2714** to order. Call **414.615.4094** for technical service and support.

**LESAFFRE**   
YEAST CORPORATION

# Breadth of Quality!



## BAKER'S YEAST PRODUCTS

### FRESH YEAST

#### Red Star® Cream Yeast

Liquid yeast shipped in tankers for automated wholesale bakeries

**84100**

#### Red Star® Cool Smart® Yeast

Specialty yeast for frozen dough operations—in liquid form or crumbled bag

**84118** Cream

**05518** Crumbled: 50lb. bag

#### Red Star® Bakers Compressed/Block Yeast

Yeast for retail/intermediate bakeries; available in 1lb or 5lb block

**05020** 1lb box, 20 boxes/case

**05040** 1lb box, 40 boxes/case

**05200** 5lb box, 10 boxes/case

#### Red Star® Bakers Crumbled Yeast

Bulk crumbled yeast for intermediate/wholesale bakeries

**05500** 50lb bag

### DRY YEAST

#### SAF-Instant® Red

Instant yeast for low sugar applications

**15909** 1lb vacuum pack, 20/case

**31105** 10kg bulk vacuum pack

**31150** 50lb bulk vacuum pack

#### SAF-Instant® Premium Red

Instant yeast for low sugar applications—allows faster fermentation, the use of less yeast and is more resistant to cold water

**15930** 1lb vacuum pack, 20/case

#### SAF-Instant® Purple

Instant yeast for low sugar applications—allows faster fermentation, the use of less yeast and is more resistant to cold water

**31190** 50lb bulk vacuum pack

#### SAF-Instant® Gold

Instant yeast for high sugar applications

**15910** 1lb vacuum pack, 20/case

**35150** 50lb bulk vacuum pack

#### SAF-Instant® Blue

Instant yeast for sweet dough applications without ascorbic acid

**35050** 50lb bulk vacuum pack

#### SAF-Instant® Green

Instant yeast for low sugar applications without ascorbic acid

**31050** 50lb bulk vacuum pack

#### Red Star® Bakers Active Dry Yeast

Bulk dry yeast requiring rehydration

**15700** 2lb vacuum pack, 12/case

**15903** 1lb vacuum pack, 20/case

**15800** Regular Grind, 50lb vacuum pack box

#### Red Star® All Natural Active Dry Yeast

Bulk pure yeast without processing aids and additive-free

**15850** 50lb vacuum pack box

#### SAF® LHis Frozen Dough Yeast

Free flowing frozen yeast with 2 year shelf life for use in high sugar dough

**47010** 7.7lb, 4/case

#### SAF® Yeast for Mix

Bulk dry yeast with excellent stability in flour mixes

**46522** 10kg vacuum pack box

## PREMIUM DOUGH CONDITIONERS

#### SAF-Pro® Minute Bread®

Increases speed of crust coloration during baking

**27780** 55.1lb (25k) bag

#### SAF-Pro® Croustilis®

Eliminates blisters in retarded dough applications

**27201** 22.01lb (10k) bag

#### SAF-Pro® Ibis® Green

Clean label dough conditioner

**27251** 22.01lb (10k) bag

#### SAF-Pro® Ibis® Silver

Concentrated and emulsifier-free

**27350** 22.01lb (10k) bag

#### SAF-Pro® Ibis® Purple

Multipurpose dough conditioner

**27301** 22.01lb (10k) bag

#### SAF-Pro® Ibis® Red

For freezer to oven applications

**27750** 22.01lb (10k) bag

#### SAF-Pro® Ibis® Blue

For frozen dough applications

**27650** 22.01lb (10k) bag

#### SAF-Pro® Performance

Multipurpose dough conditioner for straight dough

**27700** 22.01lb (10k) bag

#### SAF-Pro® Lesoft®

Anti staling dough conditioner

**27550** 22.01lb (10k) bag

#### SAF-Pro® Relax® RS 190

Deactivated yeast with high reducing power

**27150** 00.1kg (00k) bag

#### SAF-Pro® Relax® +YF

Deactivated yeast with standard reducing power and yeast flavor

**73050** 50lb bag

#### Red Star® Super Star Proof®

Dough developer - conditioner

**37500** 50lb bag

## CHEMICAL LEAVENERS

#### Red Star® Angel Cream

Foam cake production, replacing Cream of Tartar

**14500** 50lb bag

**14610** 6/5lb cans

#### Red Star® Single-Acting Baking Powder

Chemical leavening agent with limited gas release

**17000** 50lb bag

**17110** 6/5lb cans

#### Red Star® Double-Acting Baking Powder

Aluminum-free leavener

**17500** 50lb bag

**17620** 6/5lb cans

**15000** 4/5lb containers

## MALT PRODUCTS

#### Red Star® 3LD Dried Malt Syrup

Non-diastatic barley malt powder extract

**07000** 50lb bag

#### Red Star® Dry Malt Product 20

Free-flowing diastatic malt powder

**24100** 50lb bag

#### Red Star® Dry Malt Product 60

Free-flowing diastatic malt powder

**24000** 50lb bag

## REPLACERS

#### Red Star® Replacit Milk® Cake

Non-fat dry milk replacer

**38100** 50lb bag

#### Red Star® Replacit Milk® Bread

Non-fat dry milk replacer

**38300** 50lb bag

#### Red Star® Dry Honey Star

Liquid honey replacer

**38200** 50lb bag

## YEAST FOODS

#### Red Star® Yeast Food—Bromate Free

Mineral yeast food, dough improver and water conditioner, without potassium bromate

**26200** 50lb bag

#### Red Star® Double Strength Yeast Food

Mineral yeast food, dough improver and water conditioner, without potassium bromate

**28200** 50lb bag

#### Red Star® Yeastade—Bromate Free

Mineral yeast food, dough improver and water conditioner, without potassium bromate

**29100** 50lb bag