



## DESCRIPTION

IBIS™ Blue is a dough conditioner that is especially designed for frozen dough and pre-proofed laminated frozen dough.

## ADVANTAGES

1. Strengthens the dough.
2. Improves machinability.
3. Improves gas retention within the dough.
4. Improves volume and structure.

## DIRECTIONS

Add directly to the flour at 1% of the total flour weight. Example: 1 lb. IBIS™ Blue for 100 lbs. of flour.

## RECOMMENDED USAGE

IBIS™ Blue is recommended for all frozen dough and pre-proofed croissant and Danish.

## INGREDIENTS

Enriched wheat flour, DATEM, ascorbic acid, enzymes

## APPROVALS

IBIS™ Blue is certified Kosher Parve.

## PACKAGING

22.05 lb. (10 kg) boxes

- Boxes/pallet: 48
- Layers/pallet: 4/12

Product Code 27650

## STORAGE

Recommended shelf life:

- 2 years for unopened packages
- 3 months for opened packages

## TECHNICAL SUPPORT

Lesaffre gives you the broadest line of baking products in the baking industry and backs it with an experienced technical staff. Our bakers hotline is available for your questions: (414) 615-4094.

For additional information, to request samples or to place an order, contact:

Lesaffre Yeast Corporation  
7475 West Main Street  
Milwaukee, WI 53214

Phone (877) 677-7000

Fax (414) 615-4003

VISIT OUR NEW WEBSITE

[www.lesaffreyeastcorp.com](http://www.lesaffreyeastcorp.com)

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