



DESCRIPTION

IBIS™ Green is a clean label dough conditioner that improves the consistency and quality of the dough.

ADVANTAGES

1. Improves the tolerance of the dough.
2. Helps fermentation.
3. Helps avoid slack doughs.
4. Regulates the quality of the flour.

DIRECTIONS

Add directly to the flour at 0.1-0.5% of the total flour weight. Example: at 0.5%, 8.0 oz. of IBIS™ Green for 100 lbs. of flour.

RECOMMENDED USAGE

IBIS™ Green is recommended for:

- Artisan breads
- Ethnic breads
- French breads
- Mixes
- Retarded dough
- Straight dough

INGREDIENTS

Enriched wheat flour, ascorbic acid, enzymes

APPROVALS

IBIS™ Green is certified Kosher Parve.

PACKAGING

22.05 lb. (10 kg) boxes

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

Product Code 27251

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
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Milwaukee, WI 53214

Phone (877) 677-7000

Fax (414) 615-4003

VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com

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