



DESCRIPTION

A dough conditioner that is especially designed for bake n' rise products or frozen dough ready-to-bake products. Goods that are going from the freezer to the oven with no, or very short thawing and resting time. IBIS™ Red is also recommended for frozen dough ready-to-bake, partially or completely proofed before freezing.

ADVANTAGES

1. Strengthens the dough.
2. Improves hydration.
3. Improves volume and structure.
4. Extends the shelf life of the frozen product.

DIRECTIONS

Add directly to the flour at 2.0% of the total flour weight. Example: 2 lbs. IBIS™ Red for 100 lbs. of flour.

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

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Fax (414) 615-4003

VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com

RECOMMENDED USAGE

IBIS™ Red is recommended for the following baked goods:

- Baguettes
- Bake n' rise Croissant
- Bread Rolls
- Cinnamon Rolls
- Danish
- Pizza Crust
- Ready to Bake
- Rolls

INGREDIENTS

Enriched wheat flour, guar gum, deactivated yeast, xanthan gum, DATEM, enzymes, ascorbic acid

APPROVALS

IBIS™ Red is certified Kosher Parve.

PACKAGING

22.05 lb. (10 kg) boxes

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

Product Code 27750

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.