



DESCRIPTION

IBIS™ Silver is an emulsified-free dough conditioner that helps the machinability of the dough and improves the volume of the finished products.

ADVANTAGES

1. Strengthens the dough.
2. Improves the volume of the end product.
3. Gives the final product a richer color.
4. Produces a thinner and crispier outer crust.
5. Improves gas retention within the dough.

DIRECTIONS

Add directly to the flour at 0.25-0.3% of the total flour weight. Example: 4.0-4.8 oz. of IBIS™ Silver for 100 lbs. of flour.

RECOMMENDED USAGE

IBIS™ Silver is recommended for:

- Artisan breads - no-time applications
- Specialty breads

INGREDIENTS

Enriched wheat flour, ascorbic acid, enzymes

APPROVALS

IBIS™ Silver is certified Kosher Parve.

PACKAGING

22.05 lb. (10 kg) boxes

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

Product Code 27350

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

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