

SAF-Instant® Yeast Blue Label



DESCRIPTION

Lesaffre has many varieties of instant yeast available. Each is designed for specific baking applications.

SAF-Instant® Yeast Blue Label is a granular free-flowing yeast for use in doughs with sugar levels of up to 50% (flour) and with short-time fermentation processes. If you are currently adding sufficient oxidation, Blue Label is recommended.

ADVANTAGES

1. Provides uniform fermentation throughout your baking system.
2. Vacuum packaging ensures freshness, consistency, and minimal activity loss until opening.
3. Provides tolerance to higher dough temperatures.
4. Improves machinability.
5. Free-flowing properties make it as easy to scale and meter as other dry ingredients.
6. Unopened, SAF-Instant® Yeast packages need no refrigeration.
7. Warmer dough temperatures are preferred while using SAF-Instant® Yeast; this decreases the need to cool doughs to maintain proper fermentation.
8. Can reduce mixing time 10% to 30%, compared to compressed yeast.

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

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VISIT OUR NEW WEBSITE
www.lesaffreyeastcorp.com

RECOMMENDED USAGE

SAF-Instant® Yeast Blue Label is recommended in the following baked goods:

- Bagels
- Bread Crumbs
- Bread Sticks
- Crackers
- Donuts
- English Muffins
- Hearth Breads
- Pita Breads
- Pizza Crust

DOUGH TEMPERATURES

An increase of 3° to 5° F. over normal dough temperatures may be required to achieve desired fermentation level.

APPROVALS

SAF-Instant® Yeast Blue Label is FDA approved for use in either standardized or non-standardized baked goods. It is also Kosher certified.

PACKAGING

SAF-Instant® Yeast Blue Label is available in a 50 lb. foil vacuum package in a corrugated cardboard carton.

Product Code 35050

STORAGE

Store unopened packages at room temperature in a dry location. Recommended shelf life for unopened packages is one year.

TECHNICAL SUPPORT

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

SAF-Instant® is a registered trademark of Lesaffre Yeast Corporation. The information is, to the best of our knowledge, correct. It should not be construed as a guarantee of warranty to the condition of sale.

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