

SAF-Instant® Yeast Gold Label



DESCRIPTION

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

SAF-Instant® Yeast Gold Label is a granular free-flowing yeast for use in doughs with sugar levels of up to 50% (flour) and long fermentation times.

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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RECOMMENDED USAGE

SAF-Instant® Yeast Gold Label is recommended for the following baked goods:

- Croissants
- Danish
- Variety Breads
- Hearth Breads
- Sweet Breads
- Sweet Doughs
- Donuts

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 Gold Label is certified Kosher Parve.

PACKAGING

SAF-Instant® Yeast Gold Label is available in 2 sizes to fit your baking needs:

- 20 - 1 lb. vacuum-packed Code 15910
- 1 - 50 lb. vacuum-packed Code 35150

STORAGE

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

TECHNICAL SUPPORT

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

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.