



# SAF-Instant® Premium

## DESCRIPTION

Lesaffre has many varieties of instant yeast available. Each is designed for specific baking applications with the ability to rapidly rehydrate when added to the dough.

SAF-Instant® Premium is a granular free-flowing yeast for use in doughs with sugar levels of up to 12% (Baker's Percent).

Premium is best for short-time fermentation processes.

## ADVANTAGES

1. Can reduce proofing times from 15% to 30%, and is recommended for no time doughs and high speed processes.
2. Can provide finished products with significantly larger volumes and has a much better oven spring.
3. Allows you to reduce your dry yeast usage as much as 30% in most formulations.
4. SAF-Instant® Premium performs up to 30% better than standard dry yeast in colder doughs.
5. SAF-Instant® Premium performs better than standard dry yeast in formulas containing low amounts of preservatives, allowing you to use it in a wider range of formulas.
6. Uniform fermentation throughout your baking system.

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](http://www.lesaffreyeastcorp.com)

7. Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened. Available in a 50 lb. bulk vacuum pack under the label SAF-Instant® Purple.
8. Improves machinability.
9. Free-flowing properties make it as easy to scale and meter as other dry ingredients.
10. Unopened, SAF-Instant® Premium Yeast packages need no refrigeration.
11. Can reduce mixing time 10% to 30%, compared to compressed yeast.

## RECOMMENDED USAGE

SAF-Instant® Premium is recommended for the following baked goods:

- Bagels
- Baguettes
- Crackers
- Croissants
- Donuts
- English Muffins
- Flat Breads
- Hearth Breads
- Pan Breads
- Pizza Crust

## APPROVALS

SAF-Instant® Premium is certified Kosher Parve.

## PACKAGING

20 - 1 lb. vacuum-packed Code 15930

50 lb. bulk vacuum-packed Code 31190 (Purple label)

## STORAGE

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

## 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.

**saf-instant**



**More resistant to cold water**

**More resistant to preservatives**

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*Save Time and Money—*

**SWITCH TO SAF INSTANT® PREMIUM!**

#### FASTER FERMENTATION

SAF-Instant® Premium can reduce proofing times from 15 to 30%, depending on your formulation. SAF-Instant® Premium is recommended for no time doughs and high speed processes.

#### BETTER VOLUME

When used at the same level as standard dry yeast, SAF-Instant® Premium can provide finished products with significantly larger volumes. SAF-Instant® Premium also provides a much better oven spring.

#### USE LESS YEAST

Due to a combination of a new strain of yeast, associated with advanced fermentation and drying technology, SAF-Instant® Premium allows you to reduce your dry yeast usage as much as 30% in most formulations. This will also allow you to convert fresh yeast to dry yeast in a more efficient way.

#### MORE RESISTANT TO COLD WATER

Although dry yeast is still sensitive to direct contact with ice cold water, SAF-Instant® Premium performs up to 30% better than standard dry yeast in colder doughs, making it much more tolerant to a wider range of water temperatures.

#### MORE RESISTANT TO PRESERVATIVES

SAF-Instant® Premium performs better than standard instant dry yeast in formulas containing low amounts of preservatives, allowing you to use SAF-Instant® Premium in a wider range of formulas.

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