

SAF-Instant® Yeast Red Label



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® Yeast Red Label is a granular free-flowing yeast for use in doughs with sugar levels of up to 12% (flour). Red Label is best for short-time fermentation processes.

ADVANTAGES

1. Provides uniform fermentation throughout your baking system.
2. Vacuum packaging ensures freshness, consistency, and minimal activity loss until opened.
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 Red Label is recommended for the following baked goods:

- Bagels
- Baguettes
- Crackers
- Croissants
- Donuts
- English Muffins
- Flat Breads
- Hearth Breads
- Pan 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 Red Label is certified Kosher Parve.

PACKAGING

SAF-Instant® Yeast Red Label is available in a variety of package sizes to fit your baking needs:

- 20 - 1 lb. vacuum-packed Code 15909
- 1 - 50 lb. vacuum-packed Code 31150
- 1 - 10 kg vacuum-packed Code 31105
- 64 - 113g vacuum-packed (No Label) Code 41305

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 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.