

# SAF Frozen Dough Yeast – LHis



## DESCRIPTION

SAF Frozen Dough Yeast is kept frozen in storage and is used in its frozen state. The unique manufacturing process increases the shelf life of the yeast itself, so the yeast can be successfully used up to 2 years after its manufacture.

SAF Frozen Dough Yeast is a strain of bakers' yeast (*Saccharomyces cerevisiae*) specially designed to ensure optimum stability of yeast activity in raw frozen dough. Using SAF Frozen Dough Yeast ensures consistent gassing power throughout the life of your frozen product.

## ADVANTAGES

1. Significantly extends shelf life of frozen product.
2. Unlike compressed yeast, which loses its activity after a few weeks, SAF Frozen Dough Yeast has consistent activity for several months.
3. Reduced amount required (only 40% as much as compressed).
4. Free-flowing granules for easy and accurate scaling.
5. Acceptable for use in automated equipment.
6. 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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[www.lesaffreyeastcorp.com](http://www.lesaffreyeastcorp.com)

## RECOMMENDED USAGE

When converting from compressed yeast to SAF Frozen Dough Yeast, a 40% replacement ratio should be used. Add extra water at 1.5 or 2 times the weight of the SAF Frozen Dough Yeast level.

SAF Frozen Dough Yeast can be incorporated into the dough the same way as compressed yeast, though pre-blending with flour prior to addition of other ingredients is preferable.

## DOUGH TEMPERATURES

Normal dough temperatures used in frozen dough production may be used to achieve desired fermentation.

## PACKAGING

14 kg (30.86 lb) cartons of 4x3.5 kg (7.7 lb) polyethylene bags

- Cartons/Pallet: 65
- Layers/Pallet: 5/13

Product Code 47010

## STORAGE

SAF Frozen Dough Yeast must be stored at 0°F. (±10°F.) At this temperature, the yeast activity remains stable for 24 months from coding date.

## 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.

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