

DESCRIPTION

SAF Pro® Croustilis® is a dough conditioner specifically prepared for retarded doughs. Whether fresh or frozen, retarded dough can form undesirable blisters on the surface, Croustilis® can prevent this from happening.

ADVANTAGES

1. Ensures a smooth surface on the crust.
2. Improves the appearance of the bread by preventing the formation of blisters.
3. Improves the shelf life of the dough in retarder or freezer.
4. Optimizes the loaf volume.
5. Improves productivity.

DIRECTIONS

Add directly to the flour at 0.3 – 0.5% of the total flour weight. Example: 4.8 - 8.0 oz. of SAF Pro® Croustilis® for 100 lbs. flour.

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

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Fax (414) 615-4003

VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com

RECOMMENDED USAGE

SAF Pro® Croustilis® is recommended for the following baked goods:

- Baguettes
- Bagels
- Pizza Crust
- Mixes
- Frozen Doughs
- Par Baked
- Retarded Doughs
- No-time Doughs

INGREDIENTS

Enriched wheat flour, monoglycerides, ascorbic acid, enzymes

APPROVALS

SAF Pro® Croustilis® is Kosher certified.

PACKAGING

22.05 lbs. (10 kg)
48 boxes/pallet

Product Code 27201

STORAGE

Recommended shelf life for unopened packages is 2 years. Recommended shelf life for opened packages is 3 months.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of dough conditioners in the baking industry and backs it with an experienced technical staff. Our toll-free bakers hotline is available for your questions.