

# SAF Pro® Lesoft®

**saf** Pro® LESOFT®

## DESCRIPTION

SAF Pro® Lesoft® improves the crumb softness, extending the shelf life of the finished baked product.

## ADVANTAGES

1. Easy to use.
2. Improves the softness of the product.
3. Extended softness improves shelf life of finished goods.
4. Provides optimum volume.
5. Reduces labor cost – increases productivity.

## DIRECTIONS

Add directly to the flour at 0.25% of the total flour weight. Example: 4 oz. SAF Pro® Lesoft® for 100 lbs. of flour.

## RECOMMENDED USAGE

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

- White Pan Breads
- Buns
- Extended Shelf Life Products

## INGREDIENTS

Enriched wheat flour, ascorbic acid, enzymes

## APPROVALS

SAF Pro® Lesoft® is Kosher Parve certified.

## PACKAGING

22.05 lbs. (10 kg)  
48 boxes per pallet  
Product Code 27550  
Julian date coded

## 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 bakers' yeast in the baking industry and backs it with an experienced technical staff. Our Bakers Hotline is available for your questions: (414) 615-4094.

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)

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