

# SAF Pro® Performance

**saf** Pro® PERFORMANCE

## DESCRIPTION

SAF Pro® Performance is a dough conditioner that aids in improving the performance of the dough giving the finished product a consistent texture.

## ADVANTAGES

1. Improves dough tolerance.
2. Aids in machinability.
3. Improves the volume of end product.
4. Gives the final product a consistent texture and appearance.
5. Imparts no off flavor or color.

## DIRECTIONS

Add directly to the flour at 2% of the total flour weight. Example: 2 lbs. of SAF Pro® Performance per 100 lbs. of flour.

## RECOMMENDED USAGE

SAF Pro® Performance is recommended for all yeast raised products.

## INGREDIENTS

Enriched wheat flour, DATEM, ascorbic acid, L-cysteine, enzymes.

## APPROVALS

SAF Pro® Performance is certified Kosher Parve.

## PACKAGING

22.05 lb. (10 kg) boxes

- Boxes/pallet: 48
- Layers/pallet: 4/12

Product Code 27700

## STORAGE

Recommended shelf life:

- 2 years for unopened packages
- 3 months for opened packages

## TECHNICAL SUPPORT

Lesaffre gives you the broadest line of baking products 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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