

SAF Pro® Relax®+YF

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DESCRIPTION

As a deactivated dry yeast, SAF Pro® Relax®+YF improves the machinability and handling of the dough, while imparting a yeast flavor.

ADVANTAGES

1. Improves the machinability of the dough.
2. Less shrinkage of the dough after pressing.
3. Reduces tearing.
4. More consistent flat shape; less oval.
5. Imparts mild yeast flavor.

DIRECTIONS

Add directly to the flour at 0.5-1.5% of the total flour weight. Example: 8 oz. to 1.5 lbs. SAF Pro® Relax+YF per 100 lbs. of flour.

RECOMMENDED USAGE

SAF Pro® Relax®+YF is recommended for the following baked goods:

- Pizza Crust
- Crackers
- Mixes
- Pita Bread
- Baguettes
- Breadsticks
- Pretzels

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

Lesaffre Yeast Corporation
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Phone (877) 677-7000

Fax (414) 615-4003

VISIT OUR NEW WEBSITE

www.lesaffreyeastcorp.com

APPROVALS

SAF Pro® Relax®+YF is acceptable for use in either standardized or non-standardized baked goods and is Kosher Parve certified.

PACKAGING

50 lbs. (22.68 kg)
5 bags per layer
8 layers per pallet
40 bags per pallet
Product Code 73050
Julian date coded

STORAGE

Recommended shelf life for unopened packages is 12 months. 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.

SAF Pro® 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.

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