

# SAF Pro® Relax® RS 190

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### DESCRIPTION

SAF Pro® Relax® RS 190 is a deactivated yeast with high reducing power and imparts minimal yeast flavor.

### ADVANTAGES

1. Reduces tearing and shrinkage when molding or sheeting dough.
2. Improves the machinability of the dough.
3. Shortens the dough mix time.
4. Enhances the final appearance of the end product.
5. Improves crumb structure.
6. Imparts no off-flavors or aroma to the final product.

### DIRECTIONS

Add directly to the flour at 0.1-0.3% of the total flour weight. Example: 1.6 to 5 oz. of SAF Pro® Relax® RS 190 per 100 lbs. of flour.

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)

### RECOMMENDED USAGE

SAF Pro® Relax® RS 190 is recommended for various baked goods including:

- Laminated Dough
- Puff Pastries
- Mixes
- Pita Bread
- Baguettes
- Bread/Rolls
- Melba Toast
- Pizza Crust

### APPROVALS

SAF Pro® Relax® RS 190 is acceptable for use in either standardized or non-standardized baked goods and is Kosher parve certified.

### PACKAGING

55.1 lbs. (25 kg)

5 bags per layer

8 layers per pallet

40 bags per pallet

Product code 27150

Julian Date Coded

### STORAGE

Recommended shelf life for unopened packages is 1 year. 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.