

SAF-Mix® SPM Gold



DESCRIPTION

SAF-Mix® SPM Gold is a bakers' dry yeast (*Saccharomyces cerevisiae*) specially developed for direct incorporation into pizza crust mixes.

ADVANTAGES

1. Can be added directly to your mix.
2. No preservatives in the yeast.
3. Easy to measure, no dusting.
4. Small, consistent granulation size aids in even dispersion throughout the mix.
5. Minimal settling in mix, during shipping.

RECOMMENDED USAGE

• All Types of Mixes

SAF-Mix® SPM Gold allows for the yeast to be blended with other ingredients to make a complete dry mix, eliminating the need for separate scaling at the mixer.

• Pizza Type

When SAF-Mix® SPM Gold is used for pizza mixes, it can provide fermentation, dough conditioning and flavor. It is possible to combine chemical leaveners directly with SAF-Mix® SPM Gold.

• Practical Tip

When making a blend, the moisture level of the flour and the storage temperature of the blended final product can affect the length of its shelf life.

APPROVALS

SAF-Mix® SPM Gold is certified Kosher Parve.

PACKAGING

SAF-Mix® SPM Gold is vacuum packed in one 10kg (22.05 lb) laminated foil package inside a carton.

- Cartons/Pallet: 80
- Layers/Pallet: 5/16

Product Code 46511

STORAGE

SAF-Mix® SPM Gold should be stored in a cool, dry location. Recommended shelf life for unopened packages is 18 months.

TECHNICAL SUPPORT

Lesaffre gives you the broadest line of bakers' yeast in the baking industry and backs them 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

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