

# RED STAR® Super Starproof



## DESCRIPTION

Red Star® Super Starproof can be used where the elimination of the sponge process is desired.

## ADVANTAGES

Eliminates the time, labor and equipment for setting sponges. Reduces mixing time by 20 to 30%. Improves texture, grain and keeping qualities.

## DIRECTIONS

Add directly to the flour at 0.25% to 0.50% of the total flour weight. Example: 4 to 8 oz per 100 pounds of flour.

## RECOMMENDED USAGE

Red Star® Super Starproof is recommended for various baked goods including: Tortilla, Flat Bread, and Rolls where the elimination of the sponge process is desired.

## APPROVALS

Certified Pareve Kosher

## PACKAGING

20 Kg box (44.1 pounds)  
30 bags to a pallet  
3 layers with 10 bags per layer  
Product Code 37500  
Julian lot code

## STORAGE

Unopened 2 years  
Opened 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 (414) 615-4094 is available for your questions.

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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