

IBIS BLUE

27650

DESCRIPTION

Saf-Pro[®] Ibis[®] Blue is a dough conditioner that is especially designed for frozen dough.

ADVANTAGES

- Strengthens the dough
- Improves machinability
- Improves gas retention within the dough
- Improves volume and structure

RECOMMENDED USAGE

Saf-Pro Ibis Blue is recommended for all frozen dough.

Add directly to the flour at 1% of the total flour weight. Example: 1 lb Saf-Pro Ibis Blue for 100 lb of flour (20 g Saf-Pro Ibis Blue for 20 kg of flour).

CERTIFICATIONS

- Kosher Parve

PACKAGING

Product code 27650:

- 22 lb 0.8 oz (10 kg) boxes
- 48 boxes/pallet

STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened package is 2 years from date of production or 3 months once opened
- Do not leave opened bags exposed

TECHNICAL SUPPORT

Lesaffre provides commercial bakers the broadest range of superior yeast and ingredients and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 615-4115

Saf-Pro[®] and Ibis[®] are registered trademarks of Lesaffre et Compagnie. 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.

0916

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

Lesaffre Yeast Corporation
7475 West Main Street | Milwaukee, WI 53214
Phone (800) 770-2714