

FERMIPAN 2 IN 1

66017

DESCRIPTION

Fermipan® 2 in 1 is an instant yeast with a dough conditioner that improves the consistency and quality of your dough for white, whole wheat and multi grain.

ADVANTAGES

- Improves dough tolerance
- Allows superior fermentation
- Improves volume
- Free flowing properties make it as easy to scale and meter as other dry ingredients

RECOMMENDED USAGE

Use Fermipan 2 in 1 just like you currently use instant yeast.

- Whole wheat breads
- Artisan
- Pan breads
- Pizza crusts
- Sweet doughs
- Multi grain breads

PACKAGING

Product code 66017:

- 500 g package / 20 packages per case
- 88 cases/pallet

STORAGE

- Shelf life of unopened product stored in cool dry conditions is 2 years from production date
- Refrigeration is not required for unopened packages

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

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

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