

**SAF-INSTANT GOLD**

15910 • 35150 • 35105

**DESCRIPTION**

Saf-Instant® Gold is a granular free-flowing yeast for use in doughs with sugar levels from 10 - 30% (Baker's Percent).

**INGREDIENTS**

Yeast, Sorbitan Monostearate, Ascorbic Acid

**ADVANTAGES**

- Saf-Instant Gold provides 10 - 20% more activity in doughs with high sugar levels
- More resistant to preservatives
- Provides uniform fermentation throughout your baking system
- Vacuum packaging ensures freshness, consistency and minimal activity loss until opened
- Provides tolerance to higher dough temperatures
- Improves machinability
- Free-flowing properties make it as easy to scale and meter as other dry ingredients
- Warmer dough temperatures are preferred while using Saf-Instant Gold; this decreases the need to cool doughs to maintain proper fermentation
- Can reduce mixing time 10 - 30%, compared to compressed yeast

**RECOMMENDED USAGE**

Saf-Instant Gold is recommended for various baked goods including:

- |                  |                |
|------------------|----------------|
| • Croissants     | • Sweet breads |
| • Danish         | • Sweet doughs |
| • Variety breads | • Donuts       |
| • Hearth Breads  |                |

**RECOMMENDED USAGE**

Use 1 to 3% based on flourweight. Mix with flour or add to dough during first stage of mixing. Avoid direct contact with ice water. An increase of 3° - 5°F over normal dough temperatures may be required to achieve desired fermentation level.

**CERTIFICATIONS**

- Non-GMO Project Verified
- Kosher Parve
- Halal

**PACKAGING**

Saf-Instant Gold is available in a variety of package sizes to fit your baking needs:

Product code 15910:

- 20 - 1 lb vacuum-packed
- 105 cases/pallet

Product code 35150:

- 1 - 50 lb vacuum-packed
- 45 cases/pallet

Product code 35105:

- 1 - 10 kg vacuum-packed
- 99 cases/pallet

**STORAGE**

- Shelf life of unopened product stored in cool dry conditions is 24 months from production date if stored at < 80°F

**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



This product is available through your distributor and online. Visit the product page on our website for more information.

[lesaffreyeast.com](http://lesaffreyeast.com)

Saf-Instant® is a registered trademark 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.

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

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