

RELAX 200

27165



DESCRIPTION

Saf-Pro® Relax® 200 is a deactivated yeast with high reducing power.

ADVANTAGES

- Reduces tearing and shrinkage when molding or sheeting dough
- Improves the machinability of the dough
- Shortens the dough mix time
- Enhances the final appearance of the end product
- Improves crumb structure
- Imparts no off-flavors or aroma to the final product

RECOMMENDED USAGE

Saf-Pro Relax 200 is recommended for various baked goods including:

- Laminated dough
- Puff pastries
- Mixes
- Pita bread
- Melba toast
- Flat breads
- Baguettes
- Tortillas
- Cookies
- Pizza crust
- Bread/rolls
- Crackers

Add directly to the flour at 0.05 - 0.5% of the total flour weight. Example: For 100 lb of flour, use 0.8 - 8 oz (10 - 100 g Relax 200 for 20 kg of flour).

CERTIFICATIONS

- Non-GMO by Bio-Checked™
- Kosher Parve
- Halal

PACKAGING

Product code 27165:

- 55 lb 1.6 oz (25 kg)
- 40 bags/pallet

STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened packages is 1 year from date of production
- Recommended shelf life for opened packages is 3 months
- 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® is a registered trademark of Lesaffre et Compagnie. Relax® is a registered trademark of Societe Industrielle Lesaffre. 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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