

# RELAX RS 190

27150



## DESCRIPTION

Saf-Pro® Relax® RS 190 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 RS 190 is recommended for various baked goods including:

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

Add directly to the flour at 0.1 - 0.3% of the total flour weight. Example: 1.6 - 5 oz of Saf-Pro Relax RS 190 per 100 lb of flour (20 - 600 g Saf-Pro Relax RS 190 for 20 kg of flour).

## CERTIFICATIONS

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

## PACKAGING

Product code 27150:

- 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:

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