

RELAX 40 ORGANIC

73030



§205.605(a)

Yeast – When used as food or a fermentation agent in products labeled as “organic,” yeast must be organic if its end use is for human consumption; nonorganic yeast may be used when organic yeast is not commercially available. Growth on petrochemical substrate and sulfite waste liquor is prohibited. For smoked yeast, nonsynthetic smoke flavoring process must be documented.



Saf-Pro® is a registered trademark of Lesaffre et Compagnie. Relax® is a registered trademarks 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.

DESCRIPTION

Saf-Pro® Relax® 40 Organic is a deactivated yeast produced from a strain of *saccharomyces cerevisiae* used to provide flavor and relaxing activity in doughs. Saf-Pro Relax 40 Organic is produced from “organic certified” cream yeast and is certified organic by QAI.

ADVANTAGES

- Reduces mixing time
- Reduces elasticity of dough
- Increases extensibility of dough
- Adds unique flavor to dough
- Label friendly

RECOMMENDED USAGE

Saf-Pro Relax 40 Organic is recommended for the following applications:

- Laminated doughs
- Bread/rolls
- Pizza crust
- Fresh, chilled or frozen dough

Saf-Pro Relax 40 Organic is best used at a level of 0.5 - 1.5% by weight of flour to produce optimum results.

CERTIFICATIONS

- USDA Organic
- QAI Organic
- Kosher Parve

PACKAGING

Product code 73030:

- 50 lb (22 kg 680 g) multiwall bag
- 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
- 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