

RUSTIC

39675

DESCRIPTION

Star'Bake™ Rustic is an innovative, ready-to-use concentrate containing all the active ingredients: yeast, dough improver and flavor ingredients. Star'Bake Rustic is the ideal solution for food service and bakery.

ADVANTAGES

- Saves time
- Economical
- Reliable
- Easy to use: simply add flour and water

RECOMMENDED USAGE

- Hand tossed pizza
- Bolillos
- Hamburger and hot dog buns

Fully empty 1 Star'Bake Rustic pack into mixer. Add requested bulk ingredients.

CERTIFICATIONS

- Kosher Parve

PACKAGING

Product code 39675:

- Carton of 20 - 570 g vacuum pack
- 72 cases/pallet

STORAGE

- Recommended shelf life of 2 years from production date when unopened, and stored in a cool, dry place. 3 months once opened when stored in an air tight container and kept frozen
- Do not leave opened product exposed
- Packed to be fully used after opening
- Allow product to temper to room temperature prior to use after refrigeration

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

Star'Bake™ 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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