

## SAF MIX SPM

46511



## DESCRIPTION

Saf® Mix SPM is a bakers' dry yeast specially developed for direct incorporation into mixes.

## ADVANTAGES

- Can be added directly to your mix
- No preservatives in the yeast
- Easy to measure, no dusting
- Small, consistent granulation size aids in even dispersion throughout the mix
- Minimal settling in mix, during shipping

## RECOMMENDED USAGE

Saf Mix SPM allows for the yeast to be blended with other ingredients to make a complete dry mix, eliminating the need for separate scaling at the mixer.

When Saf Mix SPM is used for pizza mixes, it can provide fermentation, dough conditioning and flavor. It is possible to combine chemical leaveners directly with Saf Mix SPM.

- **Practical Tip**  
When making a blend, the moisture level of the flour and the storage temperature of the blended final product can affect the length of its shelf life.

## CERTIFICATIONS

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

## PACKAGING

Product code 46511:

- 22 lb 0.8 oz (10 kg) vacuum-packed laminated foil package in a carton
- 80 cartons/pallet

## STORAGE

- Shelf life of unopened product stored in cool dry conditions is 1 year from production date
- Refrigeration is not required for unopened packages

## 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-Instant® is a registered trademark of Lesaffre et Compagnie. Saf® 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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