

SOFTNESS 3.1 + V

27275

DESCRIPTION

Saf-Pro[®] Softness 3.1 + V is a bread improver that improves the crumb softness and extends the shelf life of the finished baked product.

ADVANTAGES

- Easy to use
- Improves the softness of the product
- Improves shelf life of finished goods
- Provides optimum volume

RECOMMENDED USAGE

Saf-Pro Softness 3.1 + V is recommended for the following baked goods:

- Hamburger buns
- Hot dog buns
- Pan breads
- Flat breads
- Cookies

Add directly to the flour at 0.25% of the total flour weight.

CERTIFICATIONS

- Kosher Parve

PACKAGING

Product code 27275:

- 22 lb 0.8 oz (10 kg)
- Vacuum-packed foil pouch
- 84 cases/pallet

STORAGE

- Store in cool, dry conditions in original packaging or in clean, covered container
- Recommended shelf life for unopened package is 2 years from date of production or 3 months once opened
- 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. 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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