

DESCRIPTION

Saf-Pro® Volume 6.1 is a New Generation emulsifier-free dough improver providing better dough handling, strength, higher oxidation and volume to the finished product.

ADVANTAGES

- Strengthens the dough
- Improves gas retention
- Improves the volume of the end product
- Produces a thinner and crispier crust

RECOMMENDED USAGE

Suggested usage level is 0.25% based on the total flour weight.

Example:

For 100 lbs of flour use 0.25 lbs of Saf-Pro® Volume 6.1

For 20 kg of flour use 0.05 kg of Saf-Pro® Volume 6.1

Saf-Pro Volume 6.1 is recommended for:

- Artisan Breads
- No-Time applications
- Baguettes
- Mixes
- Frozen Dough
- Sweet Doughs
- Bagels
- Retarded Dough
- Pizza Crusts
- Par Baked

CERTIFICATIONS

- Kosher Pareve
- Halal Compliant

PACKAGING

Product code: 27795

- 50 lb (22.68 kg) bags
- 40 bags/pallet

STORAGE

- Store in cool, dry conditions in original packaging or in a clean, covered container
- Do not leave opened product exposed
- Recommended shelf life for unopened package is 2 years from date of production or 3 months once opened

TECHNICAL SUPPORT

Lesaffre provides commercial bakers a broad range of superior baking ingredients, including yeast, and backs it with our world-class team of experienced technical staff. Contact the Baking Center with questions: (414) 651-4115

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.

0617

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